FOOD HEAVEN

CUPCAKES | BISCUITS | CAKES | DESSERTS | SAVOURY

baking heaven

75 Recipes AND projects ★★★

Monster cake, p8

HAPPY HALLOWEEN!

NO TRICKS, JUST TASTY TREATS...

Showstoppers FROM THE GBBO JUDGES!

VISIT…

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EACH TABLET SWEETENS LIKE A TEASPOON OF SUGAR

"Let's get ready for Halloween! No tricks here, this issue is filled with spooktacular treats!"

GET IN TOUCH

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Find us at www.facebook.com/Baking HeavenMag or search for @BakingHeavenMag on Twitter and Instagram. Keep up-to-date with all the latest baking news at www.foodheavenmag.com and sign up to our newsletter at www.craftmag.co/signup

Hello and welcome to the October issue of *Baking Heaven*. This issue, we're getting ready for Halloween with some spooktacular treats from page 8. You'll find fun recipes for cupcakes, biscuits, traybakes and more, and lots of them are great to bake with kids! Don't miss Juliet Sear's amazing Halloween creations on page 50– the cupcakes are sure to give someone a fright – plus turn to page 17 to check out Kim-Joy's creations and page 65 for our not-so-scary Cake Decorating School projects!

Of course, *The Great British Bake Off* is back on our screens, and what better way to celebrate than creating a showstopper at home? Find recipes by the GBBO judges from page 20, including Paul Hollywood's rainbow bagels and chocolate babka!

If you're looking for something a little more simple, one-tin cakes and puds are the answer – they're delicious, made with simple ingredients and are the perfect chance for beginners to have a go at baking. Take a look at the tempting trio of recipes from page 34.

Find incredible gluten-free recipes and top tips for free-from baking on page 61, use up a glut of fruit or veggies from your veg patch with our allotment bakes from page 72, or why not try our step-by-step blackberry and apple cake on page 30? Served with hot custard, it's just the thing to warm you up in the chilly weather!

I'm going to be away from my desk for the next few months, but I've lined up our best ever recipes and projects for you all to enjoy over the festive period! My colleague Nick will be taking over during this time (his contact details are to the left), so I'll look forward to catching up with you when I'm back at *Baking Heaven* HQ!

Happy baking!

Jessica

JESSICA CLARK
EDITOR

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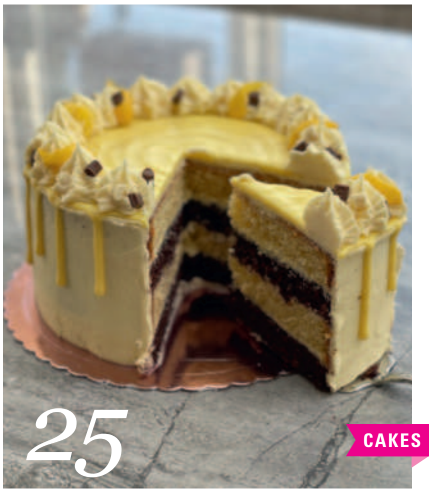
JOIN US NEXT MONTH!

The next issue of *Baking Heaven* goes on sale Thursday 4th November. The digital edition is available Friday 29th October – don't miss it!

FOOD HEAVEN

baking heaven

★ COVER RECIPE
08



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What's cooking...

ALL THE BAKING NEWS, PRODUCTS AND EVENTS COMING YOUR WAY

A legacy brought over from Jamaica, turned into an award-winning business

Elaine, the founder of Vie's Jamaican Rum Cakes, creates luxury cakes that are brimming full of juicy fruits and generously infused with fine rums. These boozy cakes are baked to Elaine's late mum Vie's traditional recipe.

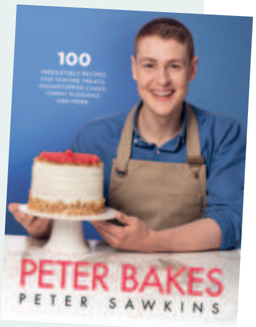
Vie was born in 1943 in Clarendon, Jamaica. She was part of the Windrush generation moving to the U.K. in the 1960s and made England her home. When she passed away, Elaine was determined to mark her passing with a fitting tribute to her inspirational mother and Jamaican heritage.

Rum cake is a delicacy with deep cultural and historical roots: the sugar, molasses and rum which make the cake so unique, rich and enjoyable are also a reminder of hundreds of years of Jamaican history, rooted in the island's colonial past.

Vie's Jamaican Rum Cakes has had a tremendous impact in a little over a year, winning the British Business Bank Start-Up Business of the Year Award. Find out more about Vie's story at www.viesjamaicanrumcakes.co.uk

WIN!

1 of 3 copies of GBBO's Peter Sawkins' debut cookbook, Peter Bakes



At just 20 years old Peter Sawkins baked his way into the hearts of the nation to become the youngest ever winner of The Great British Bake Off. His passion for baking began at the age of 12 and has taken him on an extraordinary journey!

With his distinctive, imaginative style, Peter's first cookbook divulges some of the secrets which make his baking style so unique. Who can forget the sight of Peter listening so intently to his sponges as he took them out of the oven in the GBBO tent? This easy-to-follow cookbook will offer hints and tips about how to truly enjoy baking, enhance your skills and develop your confidence in the kitchen.

Filled with classic bakes, lively Scottish twists on baking classics and tried-and-tested gluten-free amendments for every recipe, this is a cookbook which genuinely offers something for everyone. From ever-popular teatime cakes to showstopping patisseries, from mouth-watering puddings to fun ideas to inspire kids into the kitchen, the book includes a hundred of Peter's irresistible recipes.

Peter Bakes is available from 7th October 2021, published by Black & White Publishing, and will be available from all good bookshops. We're giving you the chance to win one of three copies! To enter the competition, head straight to bit.ly/fhmcomps before Friday 12th November 2021. Plus, make sure you pick up our November issue, because we chat to Peter all about his new book and share some delicious recipes!

Discover the sweet taste of Splenda® Stevia

Splenda
ZERO CALORIE SWEETENER
Stevia
GREAT, SWEET TASTE FROM THE STEVIA LEAF
240g

There's some sweet news this month from SPLENDA® for people who love baking, but want to cut down on sugar and calories.

SPLENDA® Stevia Crystal is a great-tasting sweetener made with stevia extract and delivers a clean, sugar-like taste. It is now available from Morrisons, Booths and online from Ocado in a convenient, re-sealable 240g pouch, priced £4. By using an improved-tasting extract from the stevia leaf, SPLENDA® has found the perfect blend to capture the true sweet taste of stevia, with no bitter aftertaste.

SPLENDA® Stevia Crystal looks, tastes and acts like sugar. It also measures and sweetens spoon-for-spoon like sugar. In addition, SPLENDA® Stevia is heat stable so it is easy to use when cooking daily meals. It has zero calories with no added flavourings or GMO ingredients, making it the natural choice for people looking to enjoy a healthier lifestyle without compromising on taste.

For more information and delicious, lower-calorie recipes visit www.splenda.co.uk

Doves Farm Launches New Organic Speciality Flour Range

Doves Farm is launching a new speciality flour range, to offer adventurous home bakers new tastes and textures, as well as nutritional and environmental benefits. The new range incudes organic Oat, Coconut, Chickpea, Quinoa, Teff and Brown Rice flours. All are organic, vegan and gluten free, with multiple products offering a source of, or are high in, fibre and protein.

Made from the highest quality ingredients, the new flours can be used in everything from cakes to biscuits, breads to pancakes, pizza bases and much more. There are lots of recipes available at www.dovesfarm.co.uk/recipes/speciality-flour and on the back of pack to help you get started. Find out more at www.dovesfarm.co.uk

Get ready for Christmas with the Bonne Maman advent calendar!

Providing a delightful surprise fruit conserve to add taste and colour to every breakfast or tea through December, the 30g mini jars include a range of exciting flavours not usually available in the UK, such as Cherry with Spices, Strawberry with Linden Blossom, Mango Peach and Lime, Plum and Pear with Star Anise, Cherry with Hibiscus Flower Jams and Orange with Cinnamon Marmalade plus many more.

The Bonne Maman Advent Calendar is available to order online at www.bonnemaman.co.uk priced £23.99 plus P&P. The Calendar will also be available at £23.99 RRP from Ocado, Fenwick, Booths, Costco plus other selected specialist stores.

Merry Christmas
Bonne Maman

SHARE YOUR BAKES

using #bakingheavenmag

FOR YOUR CHANCE TO WIN!

ONE WINNER EVERY MONTH!

Introducing Cutter & Squidge and their oh-so-delicious mini cupcakes range – delivered straight to your door! Fancy winning your own box of 12 cupcakes? Here's how to enter:

cutter & squidge

1. **Snap a picture of your bake**
2. **Share it with us on social media using the hashtag #bakingheavenmag**

One lucky winner will choose from the following flavours – mixed, mixed fruity, mixed vegan, strawberry & vanilla, vegan chocolate hazelnut, pistachio & lemon or vegan chocolate birthday. The winning photo will also feature in the next issue of *Baking Heaven* magazine!

STAR BAKER!

Congratulations to this month's prize winner @angiesfoodforyou, who made these delicious chocolate-loaded cupcakes for work colleagues!

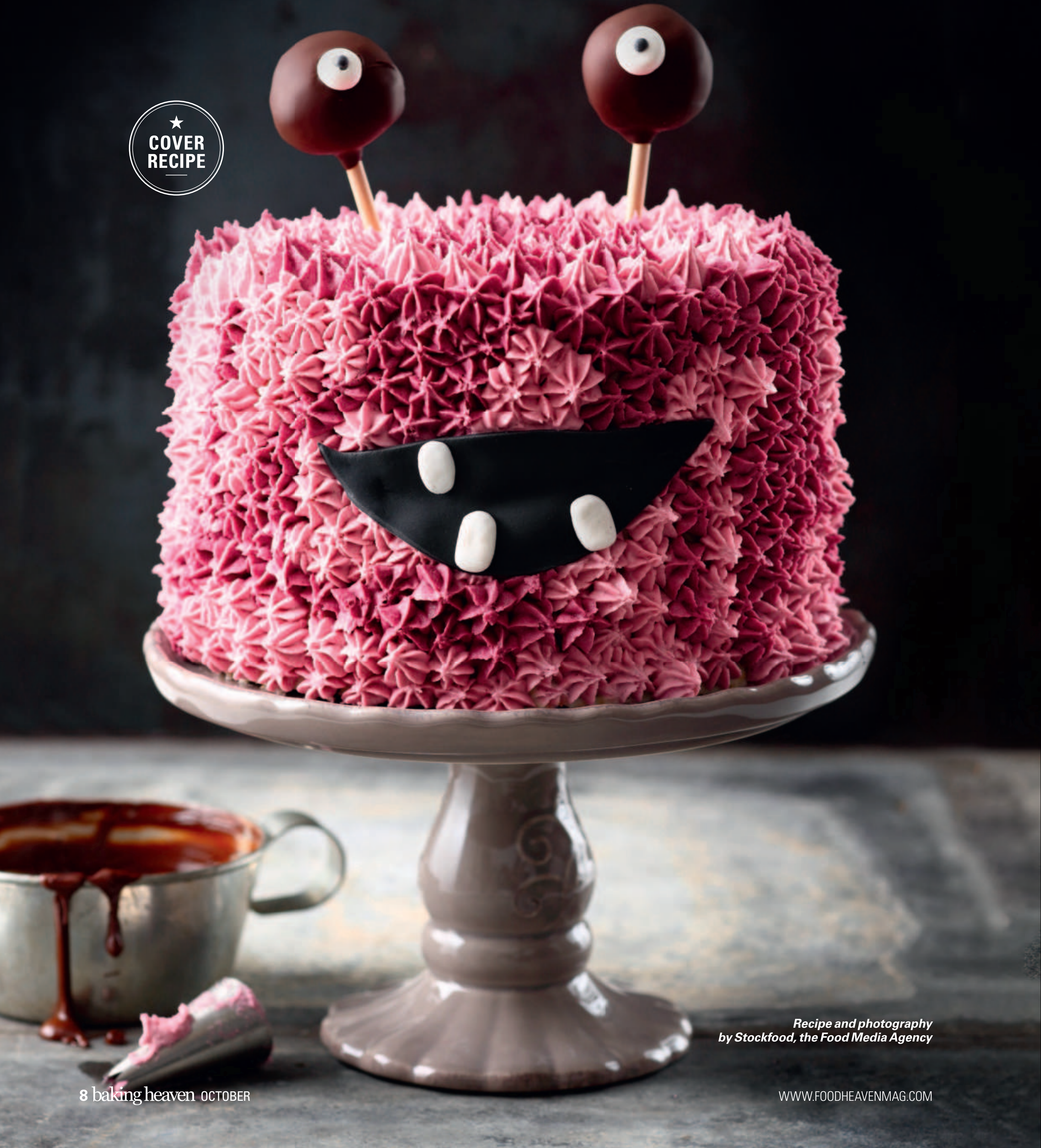
Sign up to our emails at bit.ly/fhmsignup
and follow us on social media (details on page 3).
Find out more about the prize at cutterandsquidge.com

Psst...
Get your hands on all of our back issues at
pocketmags.com/baking-heaven-magazine

T&Cs apply, find out more at
www.warnersgroup.co.uk/competition-terms

HALLOWEEN

These spooky cakes and desserts will leave you breathless!



Recipe and photography by Stockfood, the Food Media Agency

'Monster alarm' buttercream cake

SERVES 24

For the sponges
375g (1½oz) margarine, softened
375g (1½oz) caster sugar
2 tsp vanilla extract
6 large free-range eggs, beaten
400g (14oz) self-raising flour, sifted
1 tsp baking powder
½ tsp salt
3 tbsp milk
For the buttercream
375g (10oz) unsalted butter
500g (1lb 1oz) icing sugar, sifted
3 tbsp milk
pink food colouring
purple food colouring
To decorate
50g (1¾oz) white fondant icing
50g (1¾oz) black fondant icing
2 tbsp apricot jam
2 chocolate-covered cake pops

1 For the sponges: Preheat the oven to 180°C/Gas Mark 4. Grease and line the bases of four 20cm (8in) springform cake tins with parchment paper.
2 In a large mixing bowl, cream together the margarine, caster sugar and vanilla extract until thick, pale and fluffy, about 3-4 minutes.
3 Beat the egg into the creamed margarine mixture, 1 tablespoon at a time, until fully incorporated.
4 Fold through the flour, baking powder and salt until you have a smooth batter. Fold in the milk.
5 Divide the batter between the tins and bake for about 22-28 minutes until golden and risen, rotating the tins halfway through baking; when ready, a cake tester should come out clean from their centres. Remove to wire racks to cool completely.
6 For the buttercream: Gently stir together the butter, icing sugar and milk in a large mixing bowl until the sugar is moistened; continue to beat with an electric mixer until smooth and pale in appearance, 3-4 minutes.
7 Divide the buttercream between two bowls; add a few drops of pink colouring to one bowl, and a few drops of purple to the other bowl. Thoroughly beat each buttercream until evenly coloured.
8 Turn out the sponges from their tins, trimming the tops flat with a serrated bread knife, if needed.
9 Place one sponge on a cake stand and spread its top with a layer of pink buttercream. Sit the second sponge on top, pressing down gently to adhere.
10 Spread a thin layer of purple buttercream on top before sitting the third sponge on top, pressing down gently to adhere. Top with a thin layer of pink buttercream.
11 Sit the final sponge on top, pressing down gently to adhere. Mask the top and sides of the cake with a thin layer of purple buttercream. Chill for 15 minutes.
12 Meanwhile, transfer the remaining buttercreams into separate piping bags, each fitted with star-shaped piping tips. Chill until needed.
13 After chilling, cover the top and sides of the cake with the remaining buttercreams, piping stars from each piping bag to cover the entire top and sides of the cake. Chill for 30 minutes.
14 To decorate: After chilling, remove the cake from the fridge. Divide the white fondant icing into small pieces, shaping them into 3 teeth and 2 eyeballs; roll out most of the black fondant icing into a wide half-moon shape for the monster's mouth. Shape the remaining black icing into 2 small balls for the irises.
15 Attach the teeth to the mouth using a little apricot jam. Attach the eyeballs and irises to the cake pops using more jam. Allow to set and dry for 15 minutes.
16 Gently attach the mouth to the buttercream on the front of the cake, then press the cake pops into the top of the cake.

Halloween cookies

MAKES 6-8

100g (3½oz) unsalted butter, at room temperature
100g (3½oz) caster sugar
1 medium free-range egg
275g (10oz) plain flour
1 tsp vanilla extract

1 Preheat the oven to 190°C/Gas Mark 5. Line a baking tray with greaseproof paper.
2 In a large bowl, cream together the butter and sugar until combined.
3 In a separate bowl, beat together the egg and vanilla extract, then gradually add to the butter and sugar mixture until thoroughly combined.
4 Stir in the flour until the mixture comes together as a dough.
5 Lightly flour a work surface, then roll the dough out to a thickness of about 1cm (½in).
6 Using cookie cutters, cut biscuits out of the dough and place them on the baking tray. Bake in the oven for about 10 minutes, or until golden brown in colour.
7 Remove from the oven and transfer to a wire rack to cool completely.
8 Decorate as spookily as you dare!

By KitchenCraft (kitchencraft.co.uk)

Scary cookies

MAKES 15

For the cookies

- **275g (10oz) Allinson's Plain White Flour**
- **1 tsp baking powder**
- **100g (3½oz) Billington's Unrefined Golden Caster Sugar**
- **75g (2¾oz) unsalted butter, diced**
- **1 large free-range egg, beaten**
- **2 tbsp solden syrup**
- **1 tsp Nielsen-Massey Vanilla Extract**
- **a few drops of food gel colouring (black, red and yellow)**

For the decoration

- **150g (5½oz) white sugar paste icing**
- **1 tube of black designer icing (black)**
- **1 tube of red designer icing (red)**
- **a handful of sprinkle decorations**
- **a handful of chocolate flavoured strands**

1 Place the flour, baking powder and caster sugar in a mixing bowl, add the diced butter and rub together with your fingertips until the mixture resembles fine breadcrumbs.

2 Make a hollow in the centre and pour in the beaten egg, golden syrup and vanilla extract. Mix together into a dough.

3 Halve the dough. To one half, add a few drops of black colouring and knead until well distributed. This will give you a murky, sinister look to your dough (ideal for bats, spiders and gravestones).

4 To the other half, add a few drops of red and yellow colouring. Knead until a light orange colour has formed. This colour is ideal for pumpkin lantern cookies.

5 Place the doughs in sperate plastic bags and chill in the fridge for 30 minutes.

6 Preheat the oven to 170°C/Gas Mark 3. Remove the doughs from the fridge and roll out on a lightly floured surface to 5mm (¼in) thick. Stamp out the cookies using spooky shaped cutters.

7 If you want to hang your cookies, make a small hole in the dough with a skewer before cooking. Bake the biscuits for 12-15 minutes until lightly coloured and firm. Leave on the tray for 2 minutes before transferring to a wire rack to cool completely.

8 Use black, red and green writing icing to create scary designs, spider's webs and monster faces on your cookies. Or, cover your cookies in coloured ready-to-roll icing by adding a few drops of food colour to a piece of white ready-to-roll icing and knead. Roll the icing and cut into a shape using a cookie cutter or template. Try black for bats and witches or red and yellow for pumpkins

TIP If your biscuit has a narrow edge, like the point of a heart shape), cover the narrow point with a small cut off of tin foil to protect it from becoming over-baked and burnt.

By Baking Mad (www.bakingmad.com)

Pumpkin Halloween vanilla cake pops

MAKES 20

For the sponge

115g (4oz) unsalted butter, softened

115g (4oz) Billington's Unrefined Golden Caster Sugar

2 medium free-range eggs

140g (5oz) self-raising flour

½ tsp baking powder

For the buttercream

200g (7oz) Silver Spoon Icing Sugar

85g (3oz) unsalted butter, softened

1 tbsp semi-skimmed milk

1 tsp Nielsen-Massey Vanilla Extract

For the Decoration

200g (7oz) orange candy melts

1 tube of black writing icing

PUMPKIN PATCH
PICK ME!

By Baking Mad (www.bakingmad.com)

1 Preheat the oven to 180°C/Gas Mark 4. Grease and line a 20cm (8in) cake tin.
2 Mix together all of the sponge ingredients until smooth, then pour into the tin and bake for 20-25 minutes, or until golden brown and cooked throughout.
3 Leave to cool on a wire rack. This sponge can be made days in advance as stale crumbs work well for cake pops.
4 For the buttercream, beat together the icing sugar, butter, milk and vanilla extract until smooth.
5 When the cake has fully cooled, crumble it up in a large mixing bowl, then mix together with the buttercream until it combines into a stiff mixture.
6 Using a teaspoon, scoop out the mixture and roll into walnut-sized balls. Place on a baking sheet.
7 Once all of the mixture has been rolled, pop in the fridge to chill for 20 minutes.
8 Insert the cake pop sticks into each of the balls.
9 Melt the orange candy melts in a heatproof bowl over simmering water, or in short bursts in the microwave.
10 Dip each of the cake pops in the coloured chocolate so that they are fully coated.
11 Allow the cake pops to drip dry, twirling the pops once dipped to avoid the chocolate running.
12 Once the cake pops are fully dried, decorate the facial features and pumpkin stalks with writing icing.

Frankenstein marshmallow pops

MAKES 20

20 marshmallows

340g (12oz) green candy melts

100g (3½oz) dark chocolate chips

1 tube of writing icing

cake pop sticks

1 Insert a cake pop stick into the base of each marshmallow.
2 Gently melt the coloured candy melts until smooth, then dip the marshmallows into the mixture until fully coated. Slowly twirl the marshmallow to stop any running, then leave to dry.
3 Melt the chocolate chips until runny, then dip the top of each dried marshmallow into the mixture to create the hair.
4 Leave to dry, then decorate the facial features using writing icing.

By Baking Mad (www.bakingmad.com)

Chocolate orange spooky spider cupcakes

MAKES 12

For the cupcakes

- **200g (7oz) unsalted butter**
- **200g (7oz) caster sugar**
- **4 large free-range eggs**
- **150g (5½oz) self-raising flour**
- **50g (1¾oz) cocoa powder**
- **grated zest of 1 orange**
- **juice of ½ an orange**

For the buttercream

- **250g (9oz) unsalted butter**
- **500g (1lb 1oz) icing sugar**
- **juice of ½ an orange**
- **grated zest of 1 orange**
- **3-4 drops of orange food colouring**

To decorate

- **200g (7oz) dark chocolate**
- **50ml (1¾fl oz) double cream**
- **6 Oreo cookies**
- **white and black readymade writing icing (optional)**

1 Preheat the oven to 180°C/Gas Mark 4 and line a muffin tin with 12 deep cupcake cases.

2 For the cupcakes, beat together the unsalted butter and sugar until light and fluffy. Add the eggs and beat until combined.

3 Add the flour, cocoa powder, orange juice and zest and beat again until smooth.

4 Spoon equal amounts of the mixture into the cupcake cases and bake in the oven for 15-18 minutes.

5 Remove from oven, leave in the tin for 10 minutes, then transfer to a wire rack to cool completely.

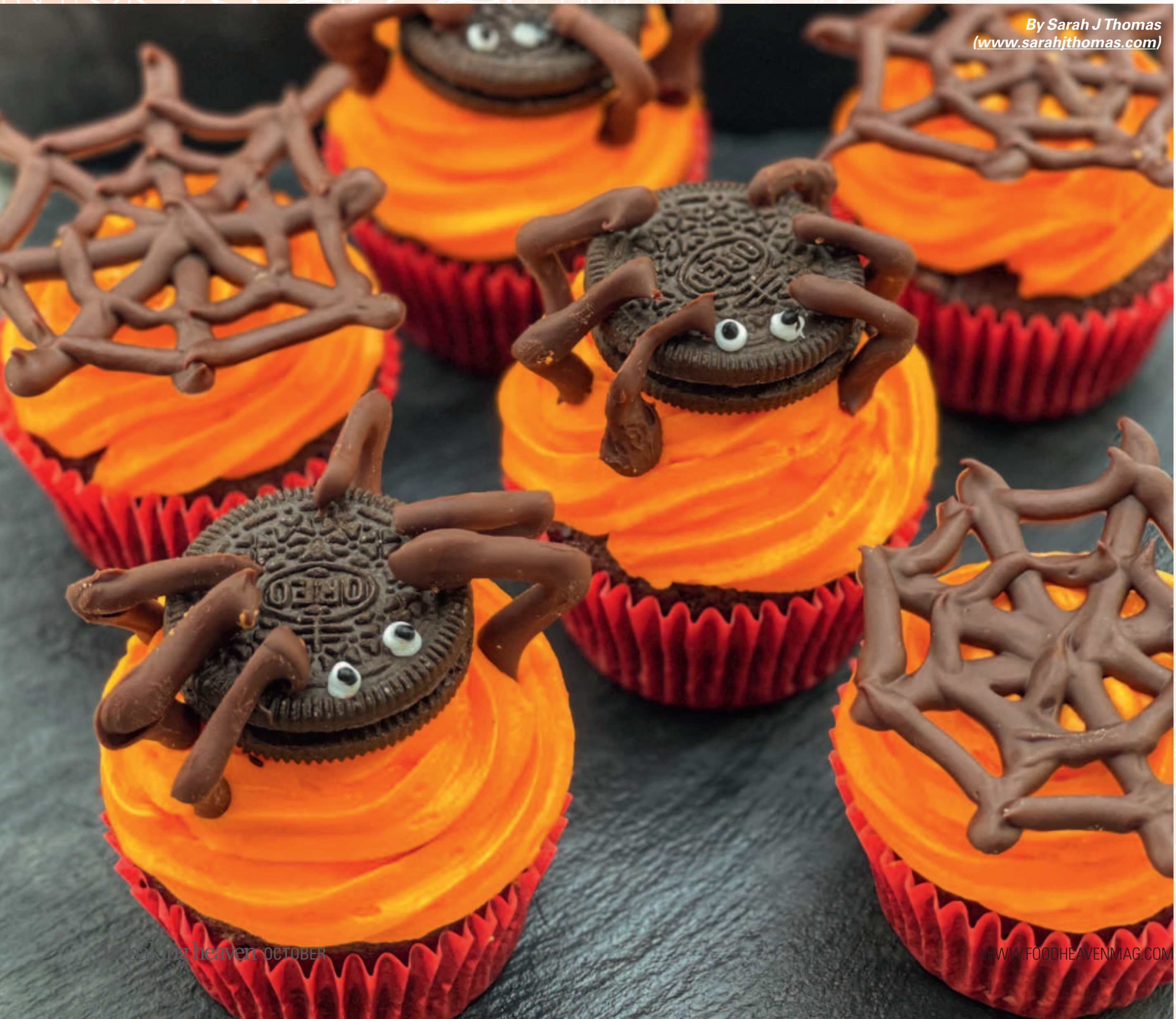
6 To make the spiders web and legs, line a baking tray with greaseproof paper. Combine the dark chocolate and cream in a microwavable bowl and heat for 30 seconds, then stir until smooth and glossy. If required, pop back in the microwave for a further 10 seconds and stir again.

7 Drizzle the ganache onto the greaseproof paper in 36 leg shapes and 6 spider webs. Chill in the fridge for 30 minutes.

8 For the buttercream, beat the butter until pale and fluffy, then add the icing sugar, orange juice, zest and food colouring and beat again until soft and creamy. Pipe onto the cooled cupcakes

9 Once set, peel the spider webs off the greaseproof paper and pop onto the top of six cupcakes.

10 For the spiders, place an Oreo cookie on the top of the buttercream of the remaining 6 cupcakes, then add 3 legs on each side of the spider by pushing into the icing. Use readymade writing icing to draw on two eyes (optional).



By Sarah J Thomas (www.sarahjthomas.com)

Halloween monster eyeball cupcakes

MAKES 6

For the cupcakes and eyeballs
125g (4½oz) unsalted butter
150g (5½oz) caster sugar
120g (4oz) self-raising flour
30g (1oz) cocoa powder
1 tsp baking powder
3 free-range eggs, beaten
1 tsp vanilla extract
For the meringue buttercream
100g (3½oz) icing sugar
2 large free-range egg whites
½ tsp vanilla extract
a pinch of salt
150g (5½oz) unsalted butter, at room temperature
green food colouring
To decorate the eyeballs
white fondant icing
black fondant icing
red cake decorating pen

1 Preheat the oven to 180˚C/Gas Mark 4. Line six holes of a Lakeland Bakeware 12 Hole Deep Bun Tin with cupcake cases.

2 To make the sponge for the cupcakes and the eyeballs, first cream the butter and sugar until light and fluffy. Sift together the flour, cocoa powder and baking powder. Add the dry ingredients and the eggs to the creamed mixture, a little at a time, mixing thoroughly after each addition. Stir through the vanilla extract.

3 Fill six holes of a Silicone Cake Pop Mould with the mixture, then divide the remaining mixture between the cupcake cases, filling each two-thirds full. If you have any mixture left over, use it to make up to another two cupcakes plus cake pops. Bake both the cupcakes and the cake pops for 15-20 minutes until risen – the cake pops will probably be ready a few minutes before the cupcakes – a toothpick inserted in the hole at the top of the mould should come out clean. The cupcakes are ready when they're springy to the touch.

4 Allow the cake pops to cool completely before removing them from the mould. Remove the cupcakes from the tin, place on a wire rack and allow these to cool completely too.

5 For the meringue buttercream, add the icing sugar, egg whites, 2 tbsp cold water, vanilla extract and salt to a heatproof bowl. Warm the bowl over a pan of simmering water, but without letting the bottom of the bowl come into contact with the water. Using a balloon whisk, beat constantly for 5 minutes, or until the sugar has dissolved and the mixture leaves a trail. Remove the bowl from the heat and whisk with an electric mixer until the buttercream is cold.

6 Add the softened butter a tablespoon at a time, whisking well between each addition, and continuing to whisk if the mix starts to curdle – this will bring it back together. Add the green food colouring and mix until you have an even shade. Scoop into a piping bag fitted with a plain round nozzle, and ice over the top of each in a random, wiggly pattern.

7 For the eyeballs, wrap each cooled cake pop in a 2-3mm layer of rolled out white fondant icing. Draw on the veins using a red cake decorating pen. Finish each off with a black piece of fondant icing rolled into a ball and squashed between your fingers, then top each cupcake with an eyeball.

Tip If you don't have the time (or the inclination!) to make meringue buttercream from scratch, use vanilla frosting coloured with green food colouring instead.

By Lakeland (blog.lakeland.co.uk)

Halloween meringue ghosts

MAKES 8-10

4 large free-range egg whites
225g (8oz) caster sugar
1 tsp cornflour
1 tsp white wine vinegar
black food colouring

1 Preheat the oven to 140°C/Gas Mark 1. Line two large baking sheets with baking parchment.
2 Put the egg whites in a clean, dry bowl and whisk to stiff peaks using a hand mixer. Add 1 tbsp sugar and whisk back up to stiff peaks.
3 Continue adding and whisking the sugar tablespoon by tablespoon, until all the sugar has been used and the meringue is smooth and firm, then fold in the cornflour and vinegar.
4 Spoon the meringue into a piping bag fitted with a large round nozzle. Holding the bag vertically, squeeze and pull the bag upwards slowly to make your first ghost, making sure each one is 6-7cm high and ends with a point. Repeat until all the meringue has been used.
5 Bake for 1 hour, until the meringues are crisp and easy to peel off the parchment, then turn off the oven and leave them inside to cool completely.
6 Once completely cool, paint on the eyes and mouths with black food colouring using a food-safe decorating brush.

Be afraid,
be very afraid!

By Lakeland (blog.lakeland.co.uk)

Totally terrifying cobweb traybake

MAKES 12 SQUARES

For the traybake

250g (9oz) butter, softened, plus extra for greasing
250g (9oz) caster sugar
4 large free-range eggs, beaten
1 tsp vanilla extract
50g (1¾oz) cocoa powder
200g (7oz) self-raising flour

For the chocolate ganache topping

200ml (7fl oz) double cream
200g (7oz) dark chocolate, chopped into small pieces

To decorate

white marshmallows
4 Oreo cookies
brown, white and black fondant icing

1 Preheat the oven to 180°C/Gas Mark 4.

2 Grease and line a 30x23cm (12x9in) traybake tin with baking parchment.

3 Beat together the butter and sugar with a hand mixer until pale and fluffy. Add the eggs a little at a time, beating well between each addition. Add the vanilla extract with the last of the egg.

4 Sift the cocoa powder and flour into a bowl. Fold into the mixture until fully combined, then spoon into the tin and smooth the surface with the back of a spoon.

5 Bake for 30 minutes, or until springy to the touch and a skewer inserted into the centre of the bake comes out clean. Leave to cool for 10 minutes in the tin before turning out onto a wire rack to cool completely.

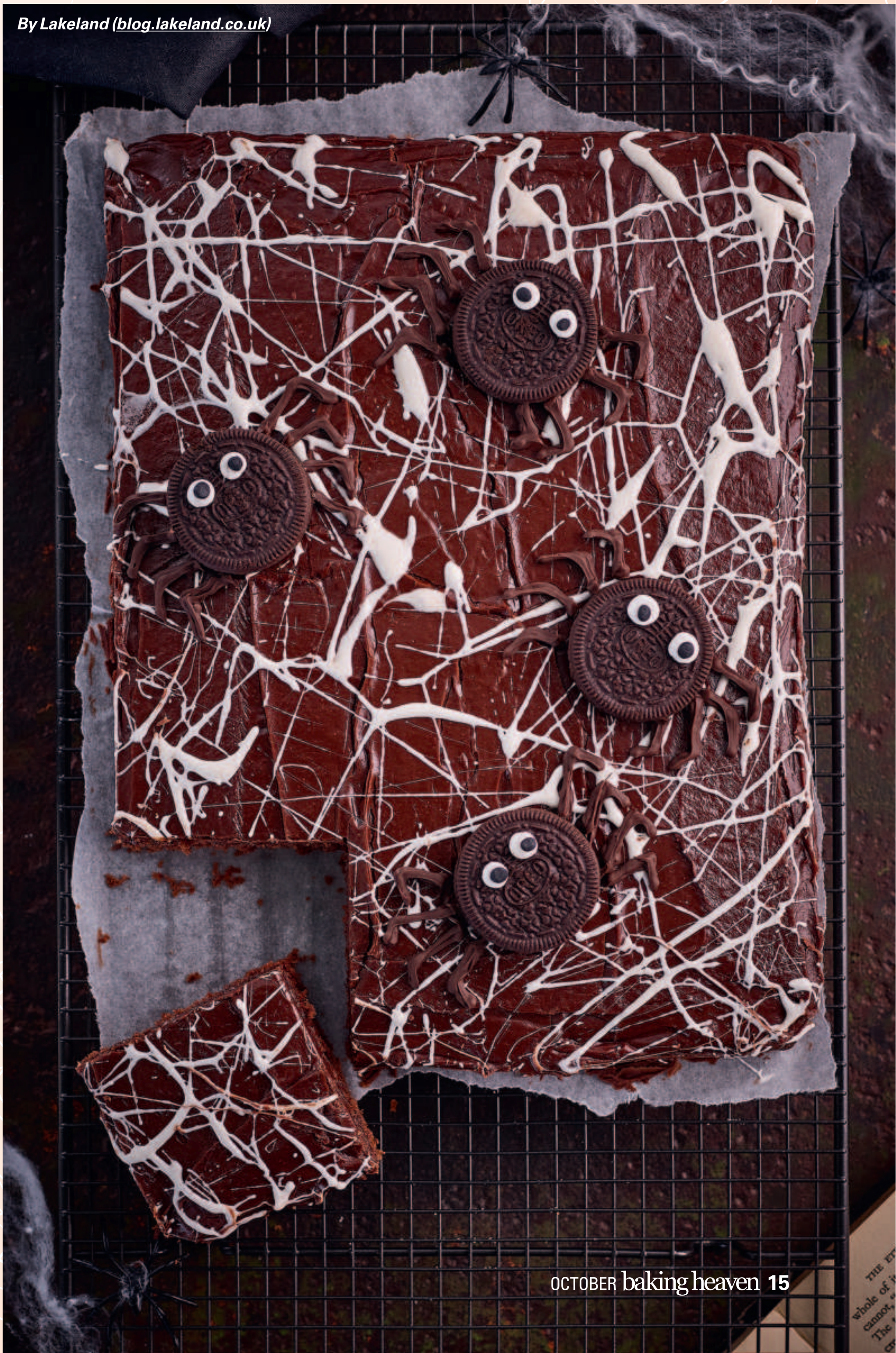
6 To make the chocolate ganache, pour the cream into a saucepan and bring just to the boil. Pour into a heatproof bowl and add the chopped chocolate a little at a time, stirring until it's completely melted and the ganache is smooth and glossy. Leave to cool for a few minutes until just warm to the touch.

7 Pour the ganache onto the centre of the cake and spread evenly over the top. Allow to cool and set.

8 Melt the marshmallows in a non-stick saucepan over a low heat, stirring frequently. There's no need to melt them completely as they will continue melting after they've been removed from the heat. Be careful not to burn or overheat the marshmallow.

9 Check the marshmallow isn't too hot to touch, then take a little between your fingers and pull it apart so it makes thin strands. Drape the strands all over the cake to make cobwebs.

10 Once the marshmallow cobwebs have dried, position your Oreo cookies on top. Roll small pieces of brown fondant icing into thin sausages to make legs, then position on either side of each of the cookies. For the eyes, roll small balls of white icing between your fingers, squash to flatten, then add a smaller ball of black icing and squash again. Alternatively, you can make these from white icing and 'draw' the black pupils on using a cake decorating pen.



By Lakeland (blog.lakeland.co.uk)

Spooky sandwich cookies

MAKES 6-8

250g (9oz) plain flour
200g (9oz) chocolate chips
140g (5oz) sugar
120g (4oz) butter, softened
1 free-range egg
1 tsp vanilla extract
½ tsp bicarbonate of soda
a pinch of salt
Nutella or chocolate spread, for the filling
edible eyes for decorating

1 Preheat the oven to 160°C/Gas Mark 3.

2 Use a hand mixer to mix the butter and sugar together until you get a creamy texture, then add the vanilla extract and the egg.

3 Mix the flour with the salt and bicarbonate of soda separately, then incorporate into the butter mixture. Add the chocolate chips.

4 Form 12-16 balls from the cookie dough, then place the balls onto a lined baking sheet, spaced apart.

5 Bake in the oven for about 12 minutes.

6 Let the cookies cool down a bit on the baking tray, then transfer them onto a wire rack to cool and set completely.

7 Fill each pair of cookies with a teaspoonful of Nutella or other chocolate spread and push them together.

8 Appy the edible eyes, then enjoy the spooky result!

By Reka Csulak from Holy Whisk Blog (www.rekacsulak.com)

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MAKE KIM-JOY'S HALLOWEEN TREATS!

Get creative with Kim-Joy's fun bakes the whole family will love

The recipes on pages 17-19 are taken from *Celebrate with Kim-Joy*, published by Quadrille (£20). Photography ©Ellis Parrinder.

Brownie spiders

Ordinarily, you probably wouldn't want to be eating spiders, but these brownie spiders change everything. They are extremely decadent with just the right amount of gooeyness – just as a brownie should be.

MAKES A CLUTTER OF SPIDERS

For the brownies

220g (8oz) unsalted butter, melted (or use salted butter and omit the added salt), plus extra for greasing
½ tsp salt
3 tbsp vegetable oil
200g (7oz) caster or granulated sugar
180g (6½oz) dark muscovado sugar
4 large free-range eggs
1 tsp vanilla bean paste
140g (5oz) plain flour (or use gluten-free flour plus ½ tsp xanthan gum)
100g (3½oz) unsweetened cocoa powder
250g (9oz) dark chocolate (at least 70% cocoa solids), roughly chopped

Plus

50g (1¾oz) dark chocolate, broken into pieces
pretzel sticks (or similar) for legs
edible eyes

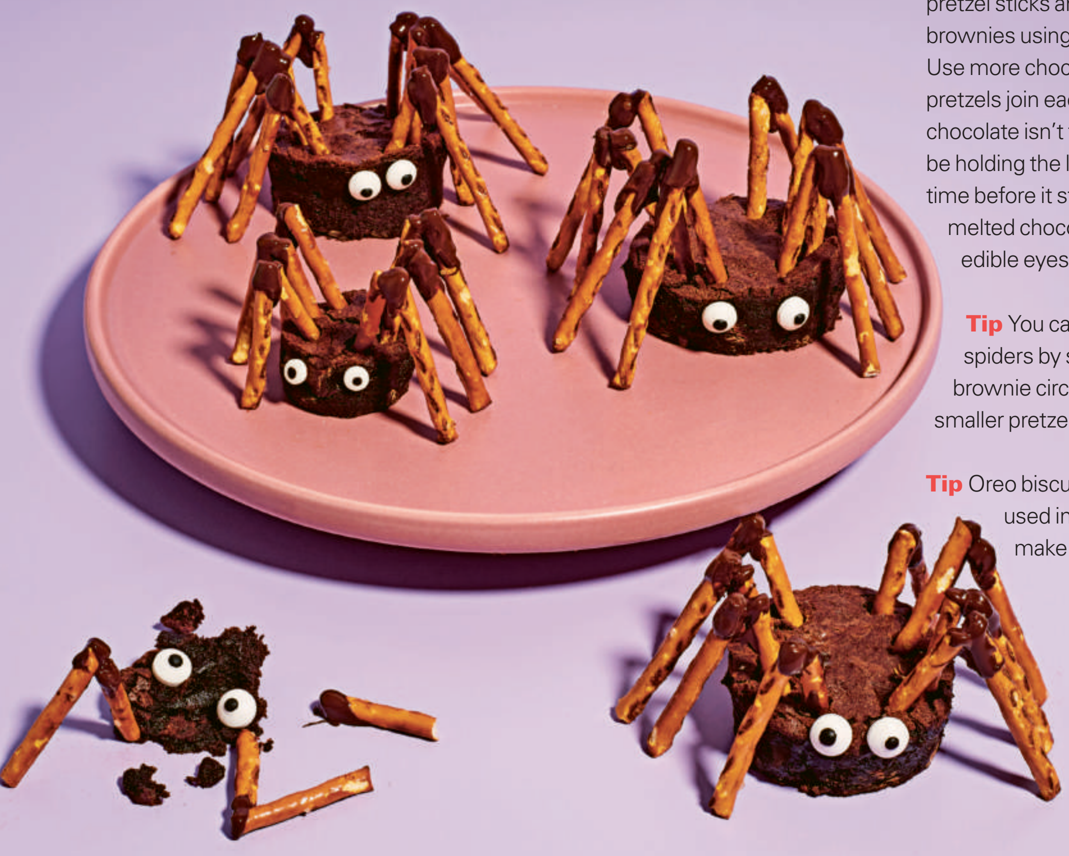
1 Preheat the oven to 170°C/Gas mark 3. Grease a 23cm (9in) square tin with butter and line with baking paper, allowing the baking paper to extend up two of the sides to make lifting out easier later.

2 Place the butter, salt, oil and both sugars in a stand mixer fitted with a balloon whisk attachment (or use a handheld electric whisk) and whisk until just combined. Add the eggs and vanilla and whisk on high speed until pale in colour. Sift in the flour and cocoa powder and fold in gently. Add the roughly chopped chocolate and fold in again. Don't overmix after adding the flour!

3 Pour the batter into the prepared tin and bake for 20-30 minutes until no longer liquid in the middle, but it should still look technically 'undercooked'. It will finish cooking as it cools. Leave to cool in the tin for 5 minutes, then lift out using the baking paper tabs and place on a wire rack to finish cooling. Once cool, wrap in clingfilm and freeze for 30 minutes (this makes cutting out the shapes a lot easier and neater).

4 Use circular cutters to stamp out shapes. You can cut out different sizes for different-sized spiders! Place the leftover brownie cuttings on a plate to be nibbled at, so none is wasted.

5 Melt the extra 50g (1¾oz) chocolate in a microwaveable bowl in 15-30-second bursts. Break up the pretzel sticks and attach to the brownies using the melted chocolate. Use more chocolate for where the pretzels join each other. Ensure your chocolate isn't too warm, as you will be holding the leg in place for a long time before it sticks! Use more melted chocolate to attach the edible eyes.



Tip You can also make baby spiders by slicing some of the brownie circles thinner, and using smaller pretzel legs.

Tip Oreo biscuits (or similar) can be used instead of brownies to make the spider bodies.

Meringue monsters

These are just some of the shapes you could make, but once you get started, your own creativity will take over and you'll make all sorts of monster shapes! These are so freeing and fun to create. It's very difficult to actually go wrong.

MAKES 2 LARGE SHEETS OF HALLOWEEN MERINGUES, OR 3 MEDIUM SHEETS

For the meringue

3 medium free-range egg whites/120g (4oz) (to make it vegan, use aquafaba/tinned chickpea water)
a pinch of cream of tartar (optional)
210g (7¼oz) caster or granulated sugar

Plus

gel food dyes
edible glue (or similar, or just mix a little icing sugar and water to a paste)
edible eyes

1 Preheat the oven to 100°C/Gas Mark ¼. Add the egg whites (or aquafaba) to a stand mixer fitted with the balloon whisk attachment (you can use an electric whisk, but you will be whisking for a long time so a stand mixer is ideal). Mix on high speed until you have soft peaks, then whisk in the cream of tartar. Gradually add the sugar, 1 tbsp at a time, whisking for about 30-60 seconds after each addition. It is important to add the sugar very slowly so that it all dissolves properly.

2 When all the sugar has been incorporated (the meringue should feel smooth, not gritty between your fingers), divide the meringue between different bowls depending on how many colours you want. Stir the gel food dye into each bowl until evenly distributed.

3 Pipe shapes for different monsters onto baking paper or a silicone mat. See below for a few ideas. Bake for 45-60 minutes for meringues that are gooey in the centre; or 1 hour 30 minutes, then switch off the oven and leave the oven door closed for a few hours for completely crisp and dry meringues.

4 Use edible glue or icing sugar mixed with water to stick the edible eyes to the meringues.

MERINGUE MONSTERS

GHOSTS

Fill a piping bag with meringue, cut a medium tip and pipe meringue kisses. Using your fingers, pinch the sides to create little arms, or pipe on little arms.

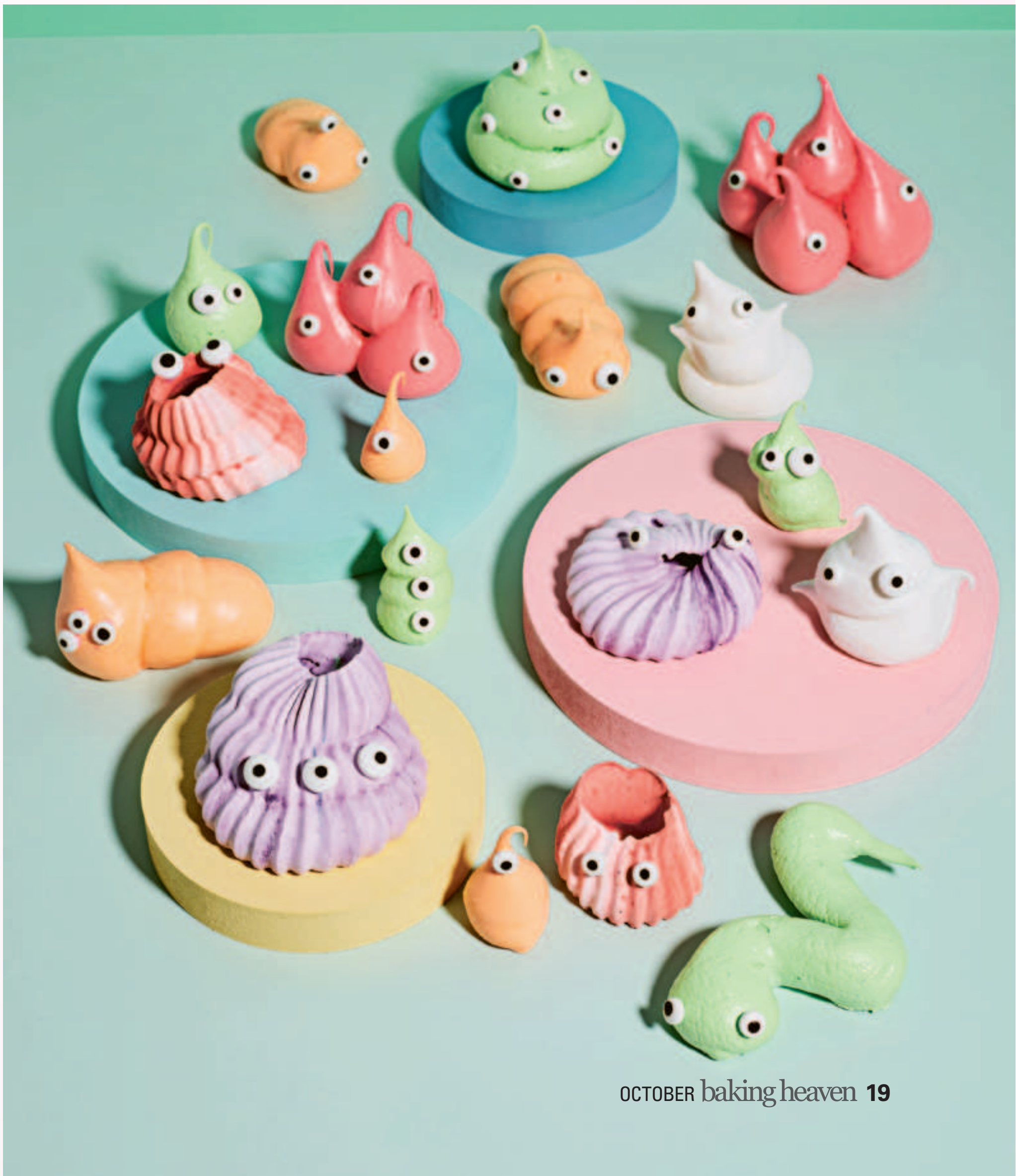
TALL GHOSTS WITH A RIPPLED EFFECT

Alternate between squeezing your piping bag and then stopping while working your way upwards.

WORMS

Squeeze more at the beginning so that the head of the worm is bigger, then gradually squeeze less as you move down the tail. Use a sultane-style piping tip to create meringues with holes in the centre. Once you get the hang of it, play about with other effects! Add red gel food dye for blood (you can thin this with a little water), and black gel food dye for details. Also try making other creatures, such as frogs or pumpkins with edible eyes! See where the meringue takes you.

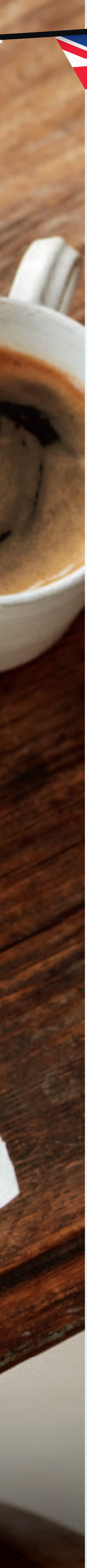
Note: These can be made vegan! The method is essentially the same, it just takes a little longer to whisk to soft peaks initially. Also, the vegan version is better baked until completely dry in the centre, and they are more prone to getting sticky on the outside when exposed to humidity. You can always put them back in the oven on a low heat, as this will make them dry again.



THE GREAT BRITISH
BAKE OFF
LOVE TO BAKE

The recipes on pages 20-23 are taken from *The Great British Bake Off: Love to Bake* With recipes by Paul Hollywood, Prue Leith & The Bakers is published by Sphere, priced £22.00

Photography © Jamie Orlando-Smith.



SHOWSTOPPERS

FROM THE GREAT BRITISH BAKE OFF JUDGES!

Become a star baker at home with these showstoppers by GBBO's Paul Hollywood and Prue Leith

Paul's chocolate babka

Best on the day, this fudgy chocolate babka is easy to wrap and take with you to share with a friend alongside a good cup of coffee.

MAKES 1 LOAF

For the filling

65g (2½oz) blanched hazelnuts
100g (3½oz) unsalted butter
150g (5½oz) caster sugar
80g (2¾oz) 70% dark chocolate, chopped
40g (1¼oz) cocoa powder

For the dough

275g (9¾oz) plain flour
5g fast-action dried yeast
25g (1oz) caster sugar
½ tsp fine salt
2 free-range eggs, beaten
50ml (1½fl oz) whole milk
80g (2¾oz) unsalted butter, cubed and softened

For the syrup

100g (3½oz) caster sugar

1 Preheat the oven to 200°C/Gas Mark 6. Grease and line (base and overhanging the short ends) a 900g (2lb) loaf tin.

2 For the filling, tip the hazelnuts into a baking tray and roast in the bottom of the oven for 4-5 minutes, tossing occasionally, until light golden. Tip onto a chopping board, leave to cool, then roughly chop half the hazelnuts and finely chop the remainder. Set aside.

3 Place the butter, sugar and chocolate in a pan and melt very slowly over a low heat, stirring until smooth and combined. Remove from the heat and stir in the cocoa powder. Pour into a bowl and leave to cool and thicken slightly.

4 Meanwhile, make the dough. Tip the flour into the bowl of a stand mixer fitted with the dough hook. Add the yeast to one side of the bowl and the sugar and salt to the other side.

5 Make a well in the centre and pour in the eggs and milk, then mix on slow speed for 2-3 minutes, until firm.

6 Increase the speed to medium and add the butter, a little at a time. Mix well between each addition, allowing the butter to incorporate before adding more.

7 Once you have added all the butter, continue kneading with the dough hook on medium speed through the sticky stage, until you have a ball of smooth, silky, shiny dough.

8 Lightly flour a work surface and roll out the dough to a 40x30cm (16x12in) rectangle, with a long edge closest to you.

9 Spread the cooled chocolate mixture over the dough, leaving a 1cm (½in) border all around. Sprinkle the toasted hazelnuts over the top.

10 Starting from the long edge closest to you, roll up the dough into a tight spiral, with the seam underneath.

11 Trim about 2cm (¾in) off each end to neaten, then turn the roll through 90 degrees clockwise so that a short end is closest to you. Using a large, sharp knife or a pizza cutter, slice lengthways, down through the middle of the dough, cutting it into 2 long pieces.

12 With the cut-sides facing upwards, gently press the top end of each half together to seal, then lift the right half over the left half, followed by the left half over the right half. Repeat, twisting the dough to make a two-stranded plait, then gently press the bottom ends together to seal.

13 Carefully lift the loaf into the lined tin and cover with a clean tea towel (or place in a proving bag, if you have one). Leave at room temperature for about 2 hours (or in a proving drawer for 1 hour), until doubled in size.

14 Fifteen minutes before the end of the proving time, preheat the oven to 190°C/Gas Mark 5.

15 When the babka has proved, bake it for 15 minutes, then reduce the oven temperature to 170°C/Gas Mark 3 and cook for 25-30 minutes, until a skewer inserted into the centre comes out clean.

16 While the babka is baking, make the syrup. Tip the sugar and 100ml (3½fl oz) water into a small pan, then bring to the boil over a medium heat, stirring until the sugar dissolves. Reduce the heat and simmer, without stirring, for 5 minutes, until syrupy. Leave to cool.

17 When the babka is ready, transfer it in the tin to a wire rack. Brush the cooled syrup over the hot babka, then leave in the tin until warm enough to handle. Turn out onto the wire rack and serve warm or at room temperature.

Paul's rainbow-coloured bagels

What could be more magical than making a rainbow? We've chosen rainbow hues for this dough, but feel free to experiment with your own favourite colours to make the bagels your own.

MAKES 6

375g (13oz) strong white bread flour
5g fast-action dried yeast
2 tsp caster sugar
1 tsp fine salt
240ml (8fl oz) lukewarm water
red, orange, yellow, green and blue food-colouring paste
1 tsp bicarbonate of soda

You will need

5 mixing bowls, greased with sunflower oil
2 baking sheets, greased, then lined with baking paper
2 proving bags

1 Place the flour in a mixing bowl, add the yeast to one side and the sugar and salt to the other. Add three-quarters of the water and turn the mixture with your fingers. Add the remaining water, a little at a time, until all the flour is incorporated and you have a rough dough.

2 Tip the dough onto a lightly floured work surface and knead for 5-10 minutes, to a soft, smooth ball.

3 Divide the dough into 5 equal pieces and cover with a damp tea towel. Working with 1 piece of dough at a time, turn each into a different colour. Add 3 pea-sized drops of food colouring onto the dough, then fold it up and around the colouring. Knead to an even colour, adding more food colouring, a drop at a time, until bright. Place the coloured dough into a greased bowl.

4 Repeat with the other 4 pieces of dough until you have 5 brightly coloured portions of dough. Cover each bowl with a tea towel and leave to rise for about 45 minutes-1 hour, until doubled in size.

5 Turn out the red dough onto a lightly floured work surface and, using a rolling pin, roll out to a 20x12cm (8x5in) rectangle. Set aside. Turn out the orange dough onto a lightly floured work surface and roll out also to a 20x12cm (8x5in) rectangle. Place the orange rectangle of dough neatly on top of the red.

6 Repeat with the yellow, green and blue doughs, rolling each one out and placing on top of one another, until you have a stack of 5 layers of dough; red at the bottom, then orange, yellow, green and blue.

7 Cut the stacked dough into six 20x2cm (8x¾in) wide slices, slicing down through the layers, so each strip has 5 layers of colour.

8 To shape the bagels, lay one of the stacked dough strips on your work surface and place the palm of your hands at each end. Simultaneously, gently move your right hand forwards and your left hand backwards to twist the dough into a rope about 26cm (10in) long. Pinch the ends together to form a circle and gently roll the join backwards and forwards to seal. Repeat with all the strips.

9 Place the bagels on the lined baking sheets, then place in proving bags and leave to prove for 20 minutes, until risen and puffed up.

10 Preheat the oven to 200°C/Gas Mark 6.

11 Bring a large saucepan of water to the boil and add the bicarbonate of soda (this helps to form the shine and chewy texture of the crust).

12 Plunge the bagels, two or three at a time depending on the size of your pan, into the boiling water. Cook for 30 seconds on each side, until the bagels puff up and the shape sets. Using a slotted spoon, remove each bagel from the water and transfer back to the baking sheet.

13 Bake the bagels in the oven for 25-30 minutes, until cooked through. Remove from the oven and transfer to a wire rack to cool.

Photography © Jamie Orlando-Smith.

Photography © Jamie Orlando-Smith.

Prue's Sussex pond puddings

Delicious vegetarian suet pastry filled with lemon-flavoured butter and sugar, these little puddings are surely the epitome of Britishness and the very definition of comfort food. Serve them with homemade creme Anglaise in front of a roaring fire. (Each pudding will serve one or two people, depending on appetite.)

SERVES 2-4

110g (4oz) self-raising flour, plus extra for dusting
50g (1½oz) fresh white breadcrumbs
finely grated zest of 1 small unwaxed lemon
75g (2¾oz) vegetable suet
50ml (1½fl oz) whole milk

For the filling

125g (4½oz) unsalted butter, cubed, plus extra for greasing
125g (4½oz) light muscovado sugar
1 unwaxed lemon, halved

For the crème Anglaise (enough for 4 people)

250ml (9fl oz) whole milk
250ml (9fl oz) double cream
1 vanilla pod, split and seeds scraped
6 large free-range egg yolks
65g (2¼oz) caster sugar

You will need

285ml (10fl oz) mini pudding moulds x 2, greased, then base-lined with greased baking paper
2 circles of baking paper cut 6cm (2½in) larger in diameter than the rim of 1 mould
2 circles of foil cut 6cm (2½in) larger in diameter than the rim of 1 mould
kitchen string

1 Sift the flour into a bowl and add the breadcrumbs, lemon zest and suet. Mix the milk with 50ml (1½fl oz) water, then stir into the flour, to a soft but not sticky dough. Knead for 1-2 minutes, then divide the dough in half.

2 One piece at a time, break off a quarter of the dough half, cover and set aside. Roll out the larger piece on a lightly floured surface until it is 7mm (¼in) thick and will line the first pudding mould with a 2cm (¾in) overhang. Line the mould.

3 Repeat with the other half of the dough – breaking off, covering and setting aside one quarter and rolling out three quarters, so that both pudding moulds are lined and you have 2 smaller pieces of dough set aside.

4 For the filling, in a bowl, mix the butter and sugar together and place one quarter of the mixture in the base of each pudding mould.

5 One lemon half at a time, place the cut side down on the work surface and make two horizontal cuts: one quarter of the way down and three-quarters of the way down the lemon half, cutting almost but not all the way through. Rotate the lemon through 180 degrees, still facing downwards, and make a similar cut halfway down, in the opposite direction to the other two – you'll end up with a concertina-like lemon half. Repeat for the other half. Place 1 lemon half pointed end down in each pastry-lined mould. Cover with the remaining filling.

6 Roll out the remaining pastry to make 2 lids, each the same thickness as the base. Brush the pastry around the rim of the moulds with water, then top with the lids and press together firmly to seal.

7 Fold a pleat in the centre of each disc of baking paper and each disc of foil (to give the puddings room to expand), then cover the pudding moulds, first with a disc of pleated paper and then with the foil. Secure with string, looping it first around the rim and then across the top to make a handle.

8 Place the moulds, covered sides upwards, in a steamer and steam for 2 hours, topping up the water from time to time, if necessary.

9 About 20 minutes before the end of the cooking time, make the crème Anglaise. Heat the milk, cream and vanilla seeds in a pan over a medium heat to just below boiling point.

10 In a large bowl, whisk the egg yolks and caster sugar together until pale and fluffy. Pour the warmed milk mixture over the egg mixture, whisking continuously until combined.

11 Pour the mixture into a heavy-based pan and cook over a very low heat for 3-4 minutes, stirring continuously, until smooth and thick enough to coat the back of a spoon. Remove from the heat and set aside.

12 When the puddings are ready, use the string handle to carefully remove them from the steamer and leave to cool for 5 minutes. Remove the string, foil and baking paper. Place a serving plate over the top of each pudding mould, then carefully invert the pudding out onto the plate. Serve with the crème Anglaise on the side.

James Hillery was a contestant on Season 8 of *The Great British Bake Off* and loves all aspects of baking. In our third online session with James, you'll learn how to master a complex enriched and laminated Danish pastry dough. Once mastered, it gives you a versatile dough that is great for breakfast treats such as pain aux raisin or it can be shaped and filled in many creative ways. You absolutely won't want to miss it!

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CAKE HEAVEN

Get creative with loaf cakes and tasty bakes!

WE LOVE...GIN & TONIC CAKE pg27 // **GINGERBREAD** pg27 // **LEMON & CHOCOLATE CAKE** pg29

light AND fluffy!

For the orange polenta cake, see page 26

By Love Fresh Berries (www.lovefreshberries.co.uk)

Vegan raspberry, coconut & banana loaf

SERVES 10

50g (1¾oz) coconut oil
50ml (1¾fl oz) vegetable oil
100ml (3½fl oz) agave or maple syrup
175g (6oz) spelt or plain flour
1½ tsp baking powder
75g (3oz) ground almonds
125g (4½oz) desiccated coconut
3 medium ripe bananas, peeled
finely grated zest of 1 lime
175g (6oz) raspberries
30g (1oz) coconut flakes

1 Line a 900g (2lb) loaf tin with non-stick parchment. Preheat the oven to 180°C/Gas Mark 4.
2 Melt the coconut oil in a small pan or microwave and stir in the vegetable oil and agave. Sift together the flour and baking powder, then stir in the ground almonds and desiccated coconut.
3 Blend the bananas and lime zest in a food processor, or mash and mix by hand. Add the oil mix and blend again, then stir in the dry ingredients. Gently mix in three-quarters of the raspberries and pour the mix into the tin.
4 Top with the coconut flakes and remaining raspberries, pressing them gently into the mixture. Bake for 1 hour 15 minutes, checking the top after an hour and covering lightly with foil if it's beginning to brown too much. Cool in the tin. This keeps well in an airtight container for 3-4 days.

Orange polenta cake

SERVES 12

For the cake
220g (8oz) unsalted Homepride spread, plus extra for greasing
220g (8oz) caster sugar
4 medium free-range eggs, lightly beaten
1 tsp vanilla extract
finely grated zest and juice of 2 oranges
150g (5½oz) quick-cook polenta
150g (5½oz) ground almonds
1 tsp gluten-free baking powder
crème fraiche, to serve

For the orange sugar syrup
juice of 2 oranges
3 tbsp caster sugar

1 Preheat the oven to 160°C/Gas Mark 3 and grease and line the base of a 20cm (8in) deep springform tin with baking parchment.
2 In a large bowl, beat the spread and sugar with a hand-held electric whisk until light and fluffy. Add the eggs, a little at a time, beating well between each addition. Beat in the vanilla extract and orange zest with the last of the egg.
3 Fold in half of the orange juice, followed by half of the polenta and ground almonds. Repeat with the remaining orange juice, polenta and ground almonds. Add the baking powder, then fold again.
4 Spoon the mixture into the prepared tin and smooth the top with the back of a spoon. Bake for 1 hour until the top of the cake is golden brown and a skewer inserted in the centre comes out clean.
5 Meanwhile, make the orange syrup; put the orange juice and sugar in a small pan and heat over a low heat until the sugar dissolves.
6 Remove the cake from the oven and prick the sponge all over with a skewer. Spoon over the syrup and leave to cool completely.
7 Remove from the tin, cut into slices and serve with a dollop of crème fraiche.

By Homepride Baking (@Homepridebaking)

By Homepride Baking (@Homepridebaking)

Gin & tonic cake

SERVES 16

For the cake

250g (9oz) unsalted Homepride Spread
250g (9oz) caster sugar
4 medium free-range eggs, lightly beaten
250g (9oz) self-raising flour
finely grated zest of 2 limes

For the syrup and decoration

100ml (3½fl oz) tonic water
50ml (1¾fl oz) gin
juice of 2 limes
100g (3½oz) caster sugar
1 lime, finely sliced

For the buttercream

100g (3½oz) Homepride Spread
250g (9oz) icing sugar
1 tbsp gin
finely grated zest of 1 lime, plus extra to decorate

1 Preheat the oven to 180°C/Gas Mark 4. Grease and line the bases of 2 x 20cm (8in) sandwich tins.

2 In a large bowl, beat the butter and sugar with a hand-held electric whisk until light and fluffy. Add the eggs, a little at a time, beating well between each addition.

3 Add the flour and lime zest and fold in gently until fully combined. Divide the mix between the sandwich tins, then bake in the oven for 25-30 minutes, until risen and a skewer inserted in the middle comes out clean. Cool for 10 minutes in the tins, then remove and place onto a wire rack.

4 Meanwhile, make the sugar syrup; put the tonic water, gin, lime juice and the caster sugar in a small pan and heat gently until the sugar has dissolved. Increase the heat and bring to a boil, then simmer gently for 5 minutes until the syrup thickens slightly.

5 Once the cakes are on the rack, brush the tops with a little of the sugar syrup, then leave to cool completely.

6 Add the lime slices to the remaining syrup and simmer for around 10 minutes until the flesh becomes translucent. Then, with a fork, gently lift the slices out onto a piece of baking parchment and leave for a few hours to cool and dry.

7 Meanwhile, make the buttercream; beat the spread and gradually add the icing sugar, beating well between each addition until thick and creamy. Finally, add the gin and lime zest and beat again.

8 Place one of the sponges on a serving plate and spread half of the buttercream over the top, then repeat with the second sponge. Swirl the remaining buttercream on top and decorate with the halved candied lime slices and add a little extra grated lime zest.

Jamaican gingerbread

SERVES 16

150g (5½oz) black treacle
150g (5½oz) golden syrup
150g (5½oz) dark brown sugar
200g (7oz) salted Homepride spread
250ml (9fl oz) milk
350g (12oz) plain flour
1 tsp bicarbonate of soda
1 tsp ground ginger
1 tsp ground cinnamon
1 tsp mixed spice
3 balls of stem ginger, finely chopped
2 medium free-range eggs, lightly beaten

1 Preheat the oven to 160°C/Gas Mark 3 and grease and line a 20cm (8in) deep square tin with non-stick baking parchment.

2 Heat the black treacle, golden syrup, sugar and Homepride spread in a saucepan over a medium heat until the sugar has dissolved and the spread has melted. Remove from the heat, add the milk and stir to combine.

3 In a large bowl, sieve together the flour, bicarbonate of soda and spices and stir in the chopped stem ginger. Make a well in the centre.

4 Pour the syrup mix and eggs into the well in the flour and whisk together with a balloon whisk until you get a smooth batter, then pour into the prepared cake tin.

5 Bake in the oven for 45-50 minutes, until well risen, firm to the touch and a skewer inserted in the centre comes out clean.

6 Leave to cool in the tin for 10 minutes, then remove from the tin and place on a wire rack to cool completely. Cut into 16 squares.

By Homepride Baking (@Homepridebaking)

Lemon & poppy seed loaf cake

SERVES 10

For the fruit

180g (6oz) unsalted Homepride spread
180g (6oz) golden caster sugar
3 medium free-range eggs, lightly beaten
180g (6oz) self-raising flour
finely grated zest of 2 lemons
25g (1oz) poppy seeds

For the sugar syrup

juice of 2 lemons
60g (2oz) golden caster sugar

For the buttercream

60g (2oz) unsalted Homepride spread
150g (5½oz) icing sugar
finely grated zest of 1 lemon, plus extra to decorate
2 tsp poppy seeds

1 Preheat the oven to 180°C/Gas Mark 4. Grease and line a 900g (2lb) loaf tin with non-stick baking parchment.

2 In a large bowl, beat the spread and sugar with a hand-held electric whisk until light and fluffy. Add the eggs, a little at a time, beating well between each addition.

3 Add the flour, lemon zest and poppy seeds and fold in gently until fully combined. Spoon the mixture into the loaf tin and bake in the oven for 45-50 minutes, until risen and golden and a skewer inserted in the centre comes out clean.

4 While the cake is baking, make the sugar syrup; put the lemon juice and sugar in a small pan and heat over a low heat until the sugar dissolves, then set aside.

5 Remove the cake from the oven and prick all over with a skewer. Spoon over the sugar syrup, then leave to cool completely in the tin.

By Homepride Baking (@Homepridebaking)

6 For the buttercream; beat the spread and gradually add the icing sugar, beating well between each addition until thick and creamy. Stir in the lemon zest and poppy seeds and spread over the top of the cooled cake. Finally, decorate with a little more lemon zest.

Apple & carrot cake with salted caramel frosting

SERVES 6

For the sponges

2 large free-range eggs
112ml (4fl oz) rapeseed oil
100g (3½oz) caster sugar
100g (3½oz) brown sugar
120g (4oz) plain flour
2 tsp cinnamon
½ tsp baking powder
¼ tsp bicarbonate of soda
¼ tsp salt
3 apples, peeled and grated
1 large carrot, peeled and grated

For the topping

1 tub of Renshaw Salted Caramel Frosting
100g (3½oz) shotbread biscuits, broken up into crumbs

1 Preheat the oven to 180°åC/Gas Mark 4. Grease 3 x 15cm (6in) baking tins.

2 Beat the eggs, oil and sugars together in a large bowl until smooth.

3 In another bowl, combine the flour, cinnamon, baking powder, bicarbonate soda and salt.

4 Grate the carrots and apples, then pat dry with paper to absorb some of the excess moisture.

5 Gradually add the dry ingredients to the egg until combined, then stir in the carrots and apples. Spoon the mixture into the 3 lined tins, then bake in the oven for 25-30 minutes. Remove from the oven and leave to cool on a wire rack.

6 For the topping, fill a piping bag with a plain nozzle attached with the Renshaw Salted Caramel Frosting, then pipe bulbs of frosting onto a sponge until completely covered. Gently add the second layer of sponge and repeat. Gently add the third layer of sponge.

7 Spread some of the Renshaw Salted Caramel Frosting on the top of the sponge using a palette knife.

8 Use another piping bag fitted with a star nozzle and add the remaining frosting, then carefully pipe rosettes on the outer edge of the sponge.

9 Sprinkle the shortbread crumb on top of the cake before serving.

By Renshaw Baking (www.renshawbaking.com)

Lemon & chocolate layer cake

SERVES 12

For the chocolate cake

250g (9oz) unsalted butter
250g (9oz) light brown sugar
4 large free-range eggs
200g (7oz) self-raising flour
50g (1¾oz) cocoa powder

For the white chocolate and lemon cake

250g (9oz) unsalted butter
250g (9oz) golden caster sugar
4 large free-range eggs
100g (3½oz) white chocolate, melted and cooled
grated zest and juice of 1 lemon
250g (9oz) self-raising flour

For the buttercream

300g (10½oz) white chocolate, melted
500g (1lb 1oz) unsalted butter
1kg (2lb 2oz) icing sugar
juice of ½ a lemon

For the ganache

150g (5½oz) white chocolate
50ml (1¾fl oz) double cream
yellow food colouring

Optional decorations

a handful of white chocolate and milk chocolate chips
lemon peel

1 Grease and line 2 x 20cm (8in) deep round springform cake tins and preheat the oven to 170°C/Gas Mark 3.

2 For the chocolate cake, beat together the butter and sugar until light and fluffy. Add in the eggs and beat until combined. Add the flour and cocoa powder, then beat again until smooth. Set aside while you make the second cake.

3 For the white chocolate and lemon cake, beat together the butter and sugar until light and fluffy. Add in the eggs and beat until combined, then add the white chocolate, lemon zest and juice, beating again. Add the flour and beat again until smooth, then spoon into the other lined cake tin.

4 Bake both cakes on the middle shelf for 50-60 minutes, or until a skewer comes out clean.

5 Remove from oven, leave in the tin for 10 minutes, then transfer to a wire rack to cool completely. Once the cakes are completely cool, level off the tops, then slice each cake into two, creating four layers in total.

6 To make the buttercream, beat the butter until pale and fluffy, then add the icing sugar, white chocolate and lemon juice and beat again until soft and creamy.

7 Make the ganache by combining the white chocolate and cream in a microwavable bowl and heat for 30 seconds. Stir well until smooth and glossy. If required, pop back in the microwave for a further 10 seconds and stir again. Add 2-3 drops of food colouring and stir until mixed.

To assemble

1 Start with one layer of the chocolate cake on a cake board or plate. Spread a thin layer of buttercream across the top, then put a lemon and white chocolate cake layer on and repeat the process, alternating the cake type each time until you get to the top layer of lemon and white chocolate cake.

2 Using a small amount of buttercream, create a thin layer of icing that covers the entire cake (the crumb coat), then pop in the fridge for 30 minutes to harden.

3 Remove from the fridge and cover in a full layer of buttercream, reserving some to pipe on top after the ganache. Smooth off using a cake scraper.

4 Using a piping bag with a small hole or a spoon, pipe the ganache around the top of the cake, allowing to drip over the edges, then across the top of the cake. Pop in the fridge for 30 minutes to set.

5 Pipe the remaining buttercream around the top of the cake and decorate with chocolate chips and lemon peel, if desired.

Decadent layers of joy!

By Sarah J Thomas (www.sarahjthomas.com)

AUTUMNAL GLORY!

Step-by-step

Blackberry & apple cake

Make the most of the end of summer glut of blackberries with this easy recipe by @peartreecottagelife for AO at Home (ao.com/athome)

MAKES ONE

YOU WILL NEED

- **250g (9oz) self-raising flour**
- **½ tsp bicarbonate of soda**
- **1 tsp ground cinnamon**
- **1 tsp ground nutmeg**
- **a pinch of sea salt**
- **125g (4½oz) unsalted butter, cut into small cubes**
- **125g (4½oz) soft light brown sugar**
- **350g (12oz) cored and peeled apples (I used a mix of Bramley & Granny Smiths)**
- **a handful of blackberries**
- **1 free-range egg, beaten**
- **50ml (2fl oz) milk**

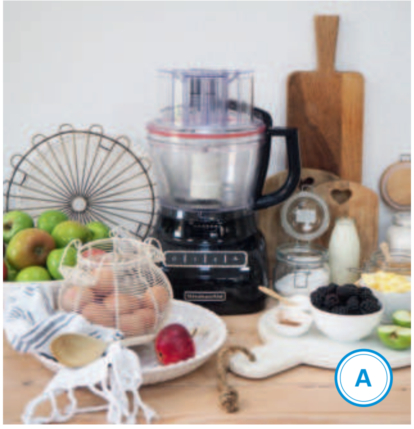
For the topping

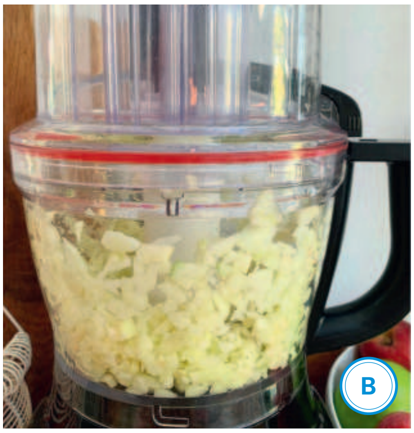
- **1-2 small red-skinned eating apples, cored and thinly sliced**
- **1 tbsp caster sugar**

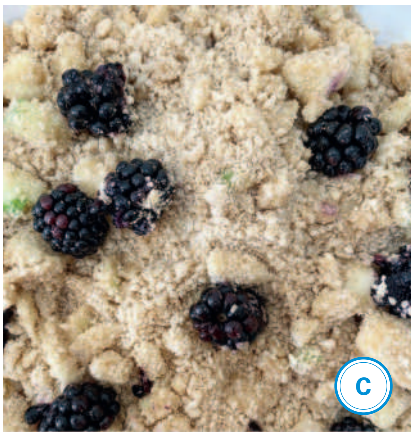
1 Preheat the oven to 180°C/Gas Mark 4. Grease and base-line a 23cm (9in) loose-bottomed springform round tin with baking parchment.

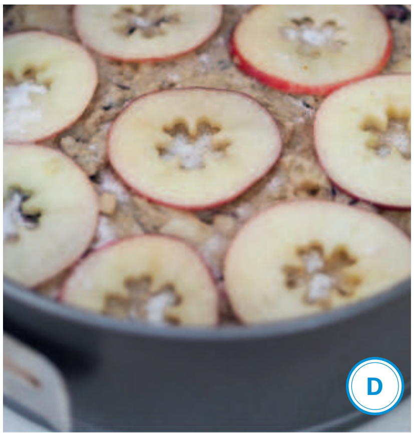
2 Sift the flour, bicarb, cinnamon, nutmeg and salt into a bowl and mix.

3 Add the cubed butter and rub into the flour mix using your fingertips, until you get a mixture that looks like medium-sized breadcrumbs. Stir through the brown sugar.









4 Using a food processor, add the peeled, halved and cored apples and pulse briefly, to get diced apple pieces of approximately 1cm (½in) in size. You can cut by hand too, if you prefer.

5 Toss the apples into the rubbed-in mixture until evenly distributed, then add the blackberries and stir through.

6 Add the beaten egg and milk and, using a wooden spoon, mix to a sticky, lumpy dough.

7 Carefully spoon into the prepared tin and level with the back of a spoon. Arrange the apple slices on top and sprinkle with the caster sugar to make the topping crunchy.

8 Bake in the oven for 45-50 minutes, until the top is golden brown and firm to the touch.

9 Allow to cool in the tin for 30 minutes, before turning onto a wire rack.

10 Serve on its own or with fresh cream, ice cream or custard, for a decadent dessert!

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ONE-TIN CAKES & PUDS!

These delicious recipes by Rukmini Iyer couldn't be simpler to make at home

Cherry & almond cake

SERVES 8

170g (6oz) softened butter
170g (6oz) soft light brown sugar
3 medium free-range eggs
100g (3½oz) self-raising flour
75g (2¾oz) ground almonds
1 tsp baking powder
100g (3½oz) glacé cherries, halved
50g (1¾oz) flaked almonds

1 Preheat the oven to 180°C/Gas Mark 4. Whisk the butter and sugar together until pale and fluffy, then beat in the eggs one at a time.
2 Gently fold in the self-raising flour, ground almonds and baking powder, taking care not to overmix. Spoon the batter into a lined 20x26cm (8x10in) roasting tin.
3 Scatter the glacé cherries and flaked almonds over the cake, then transfer to the oven and bake for 30-35 minutes, until firm to the touch and a skewer inserted comes out clean.
4 Leave the cake in the tin for 5 minutes, then gently lift it out onto a wire rack and leave to cool briefly before serving warm or at room temperature.
5 Any leftovers will keep well in an airtight tin in a cool room for 2-3 days.

FOR GLUTEN-FREE:
substitute gluten-free flour for the ordinary flour, if desired.

Coconut & mango yoghurt cake

SERVES 8

120g (4oz) full-fat yoghurt
50ml (2fl oz) coconut oil, melted
150g (5½oz) soft light brown sugar
3 medium free-range eggs
120g (4oz) desiccated coconut
50g (1¾oz) plain flour
1 tsp baking powder
1 ripe mango, chopped into 1cm (½in) chunks

1 Preheat the oven to 180°C/Gas Mark 4. Whisk the yoghurt, coconut oil and sugar together until pale and fluffy, then beat in the eggs one at a time.
2 Gently fold in the desiccated coconut, plain flour and baking powder, taking care not to overmix. Spoon the batter into a lined 20x26cm (8x10in) roasting tin.
3 Scatter the chopped mango all over the batter – don't worry if it looks like a bit too much for the cake, the cake will rise up around it – then bake in the oven for 30-35 minutes, until firm to the touch and a skewer inserted into a non-mango bit comes out clean.
4 Leave the cake in the tin for 5 minutes, then gently lift it out onto a wire rack and leave to cool briefly before serving warm or at room temperature.
5 Any leftovers should be stored in the fridge: you can gently warm the slices in the microwave as needed.

FOR GLUTEN-FREE:
substitute the plain flour for a good brand of gluten-free blended flour.

FOR DIABETICS:
substitute the soft light brown sugar with 75g (2¾oz) xylitol.

Orange chocolate chip bread & butter pudding

SERVES 6

3 medium free-range egg yolks
50g (1¾oz) caster sugar
grated zest and juice of 1 orange
300ml (½pt) single cream
50ml (2fl oz) milk
300g (10½oz) soft white sliced farmhouse bread, buttered
100g (3½oz) (70% cocoa solids) dark chocolate, cut into chunks
custard, to serve (optional)

1 Preheat the oven to 170°C/Gas Mark 3. Whisk the egg yolks with the caster sugar and orange zest, then slowly whisk in the single cream, milk and orange juice. Set aside.

2 Cut the buttered bread into quarters and arrange one layer in a buttered 20x26cm (8x10in) roasting tin. Spoon over enough orange custard to coat, squashing down the bread well with a spoon, then scatter over a layer of chocolate chunks.

3 Repeat, layering up the bread, chocolate chunks and custard until you've used up all the bread. Pour the remaining custard over the top, add a final layer of chocolate chunks, then gently squash everything down again.

4 Transfer the pudding to the oven and bake for 25-30 minutes, until crisp and golden brown on top, but still soft within.

5 Serve hot, with custard on the side, if you wish.

FOR GLUTEN-FREE:
use gluten-free sliced bread.

A family classic with a zesty twist!

RUKMINI IYER
THE SWEET ROASTING TIN

The recipes on pages 34-36 are taken from *The Sweet Roasting Tin (One Tin Cakes, Cookies & Bakes)* by Rukmini Iyer, published by Square Peg (£18.99 HB). Photography by David Loftus.

CUPCAKE HEAVEN

Mini bakes, maximum indulgence!

WE LOVE… BLUEBERRY CAKES pg38 // **CHOCOLATE ORANGE MUFFINS** pg39 // **BLUEBERRY MUFFINS** pg39

Lemon drizzle cake in miniature!

For the gluten-free lemon & poppy seed muffins, see page 38

Oat-topped coconut & blueberry cakes

MAKES 10

100g (3½oz) The Groovy Food Company coconut flour
¼ tsp baking powder
3 medium free-range eggs
175ml (6fl oz) coconut milk
½ tsp vanilla extract
2 tbsp The Groovy Food Company Coconut Oil, melted
25g (1oz) The Groovy Food Company coconut sugar
70g (2¾oz) frozen blueberries, defroste

For the topping

35g (1¼oz) rolled oats
10g (½oz) The Groovy Food Company Coconut Sugar
1 tsp desiccated coconut
10g (½oz) The Groovy Food Company Coconut Flour
1 tbsp The Groovy Food Company coconut oil, melted

1 Preheat the oven to 180°C/Gas Mark 4 and line a muffin tin with 10 cases.

2 Combine the baking powder with the flour and set aside, then whisk the eggs and combine them with the coconut milk and vanilla.

3 Add the melted coconut oil and mix together, then add and combine the coconut sugar to end up with quite a stiff mixture (don't worry – that's how it's supposed to be!).

4 In another bowl, combine the topping ingredients with a fork.

5 Divide the mixture between the muffin cases (it looks a little like cookie dough), then press 3-4 blueberries into the top of each one.

6 Using a fork, scatter a little of the topping mixture on top of each muffin before baking in the oven for 25 minutes.

7 Let the cakes cool in their cases before you dig in!

By Eat Live Love for The Groovy Food Company (www.groovyfood.co.uk)

Gluten-free lemon & poppy seed muffins

MAKES 12

110ml (4fl oz) olive oil
4 large free-range eggs
60ml (2fl oz) sweetener of choice (we used organic agave nectar)
60ml (2fl oz) lemon juice
grated zest of 1 lemon
60g (2oz) The Groovy Food Company Coconut Flour
1 tsp gluten-free baking powder
½ tsp salt
3 tsp poppy seeds

1 Preheat the oven to 180°C/Gas Mark 4 and line a 12-hole muffin tin with muffin or paper cases.

2 In a bowl, combine the olive oil, eggs, sweetener, lemon juice and lemon zest. In another bowl, combine the coconut flour, baking powder and salt.

3 Add the dry ingredients to the wet ingredients in two batches and mix well. Add the poppy seeds and stir through.

4 Distribute the batter among the 12 cases, then bake in the oven for 20-22 minutes.

5 Remove the muffins from the oven and allow to cool for 5 minutes, before taking them out of the tray and placing on a wire rack to cool completely.

By The Groovy Food Company (www.groovyfood.co.uk)

By The Groovy Food Company (www.groovyfood.co.uk)

Chocolate orange muffins

MAKES 12

100ml (3½fl oz) unsweetened almond milk
grated zest and juice of 1 medium orange
1 tbsp The Groovy Food Company Agave Chocolate Orange Sauce
125g (4½oz) spelt flour
1 tsp baking powder
½ tsp bicarbonate of soda
30g (1oz) unsweetened cocoa powder
50g (1¾oz) dairy-free dark chocolate, chopped
a few dark chocolate chips (optional)

1 Preheat the oven to 170°C/Gas Mark 3 and line a muffin tin with 12 paper or muffin cases.

2 Mix together the almond milk, orange juice and zest and the chocolate orange sauce in a bowl or jug.

3 In another bowl, stir together the flour, baking powder, bicarb and cocoa powder.

4 Slowly pour the wet ingredients into the dry, mixing well until combined, then stir in the chopped chocolate.

5 Divide the mixture equally between the 12 cases and top with a few dark chocolate chips, if desired, then bake for 20-25 minutes until firm on top. Leave to cool before serving.

6 Store in an airtight container for up to 3 days.

Blueberry muffins

MAKES 12

For the muffins
125g (4½oz) Homepride Spread
300g (10½oz) self-raising flour
175g (6oz) caster sugar
50g (1¾oz) oats
2 large free-range eggs, lightly beaten
175ml (6fl oz) buttermilk
1 tsp vanilla extract
225g (8oz) blueberries

For the crumble topping
1 tbsp Homepride Salted Spread
2 tbsp plain flour
1 tbsp oats
1 tbsp demerara sugar

By Homepride Baking (@Homepridebaking)

1 Preheat the oven to 190°C/Gas Mark 5 and place 12 muffin cases into the holes of a muffin tin.

2 For the muffins, melt the spread in a small pan, then set aside to cool a little.

3 Meanwhile, make the crumble topping. Rub the spread into the flour, then stir in the oats and sugar. Set aside.

4 Put the flour, caster sugar and oats into a large mixing bowl. In a jug, whisk together the cooled spread, eggs, buttermilk and vanilla extract until combined, then add to the bowl and stir gently until the cake batter is just mixed. Add 200g (7oz) blueberries and gently fold in – you don't want to overwork the mix as the muffins won't be light and fluffy.

5 Divide the mix between the muffin cases and top with the remaining blueberries. Sprinkle a little of the crumble topping over each muffin, then bake for 18-20 minutes until well-risen and golden.

BISCUIT HEAVEN

Bite-size bakes to enjoy with coffee!

WE LOVE… MILLIONAIRE'S SHORTBREAD pg41 // **WALNUT COOKIES** pg41 // **RAINBOW COOKIES** pg42

For the super-seedy bars, see page 42

Millionaire's shortbread

MAKES 20 SQUARES

For the shortbread base

100g (3½oz) unsalted butter, at room temperature
50g (5½oz) caster sugar, plus extra for sprinkling
125g (4½oz) plain flour
25g (1oz) cornflour

For the caramel centre

300g (10½oz) toffees
150ml (5½fl oz) double cream

For the chocolate topping

300g (10½oz) milk chocolate

By The Easy Peasy Baking Campaign (www.fabflour.co.uk)

1 Preheat the oven to 180°C/Gas Mark 4. Line a 20x20cm (8x8in) traybake tin with baking parchment.

2 In a mixing bowl, cream together the butter and sugar with an electric hand-held whisk.

3 Add the flour and cornflour and continue to mix until a crumb consistency is achieved, then pour the mix into the lined tin. Spread it out evenly and push down so the crumbs form a smooth base. Bake in the oven for 15 minutes.

4 Meanwhile, put the toffees and double cream in a saucepan over a medium heat, stirring constantly until the toffees have melted and combined with the cream.

5 Once baked, remove the base from the oven and pour the caramel over the top in an even layer. Allow to cool. Melt the milk chocolate in the microwave in 30-second increments, stirring in between, then pour over the cooled base and caramel to form another even layer.

6 Place in the fridge to chill for at least an hour – longer is preferable – before removing from the tin and portioning.

By California Walnuts (www.californiawalnuts.co.uk)

Brownie California Walnut cookies

MAKES 16

200g (7oz) dark chocolate
140g (5oz) dairy-free butter
100g (3½oz) light brown sugar
100g 3½oz) caster sugar
2 tsp vanilla extract
4 tbsp dairy-free milk
240g (8½oz) plain flour
1 tsp baking powder
15g (½oz) cacao powder
140g (5oz) California Walnuts, chopped
sea salt flakes (optional)

1 Preheat the oven to 180°C/Gas Mark 4 and line 2 large or 3 small baking trays with baking parchment. Chop the dark chocolate into chunks, then melt 50g (1½oz) of the chunks in a bowl. Put the melted chocolate to one side.

2 In a large bowl, use an electric whisk to cream together the dairy-free butter, light brown sugar and caster sugar.

3 Add the vanilla extract, dairy-free milk and the melted chocolate and whisk again until combined. Add the flour, baking powder and cacao powder and combine well with a spatula.

4 Reserve a handful of chopped walnuts and chocolate chunks and empty the rest into the mixture, then fold in so they're evenly scattered throughout.

5 Split the mixture into approximately 16 balls and place them, spaced apart, on the baking trays. Flatten slightly and push the remaining chocolate and walnuts into the tops of the cookies.

6 Bake in the oven for 16-18 minutes, then leave to cool slightly before sprinkling with sea salt flakes, if desired.

By Homepride Baking (@Homepridebaking)

Rainbow cookies

MAKES 14

125g (4½oz) Homepride Unsalted Spread
175g (6oz) light brown sugar
1 large free-range egg, lightly beaten
1 tsp vanilla extract
250g (9oz) plain flour
½ tsp baking powder
½ tsp bicarbonate of soda
150g (5½oz) smarties

1 Preheat the oven to 180°C/Gas Mark 4 and line 2 large baking trays with baking parchment.

2 Beat the spread and sugar together with a hand-held electric whisk until light and fluffy. Gradually beat in the egg, a little at a time, beating well between each addition. Add the vanilla extract with the last of the egg and fold in the flour, baking powder and bicarb until fully incorporated. Fold in 100g (3½oz) Smarties.

3 Using an ice cream scoop, spoon the dough onto the baking sheets, spaced part – you should get 14 cookies, but this could be more or less depending on the size of your scoop. Press a few of the remaining Smarties into the top of each cookie.

4 Bake in the oven for 10-12 minutes until golden brown, then leave to cool for 5 minutes. Transfer to a wire rack to cool completely.

Super-seedy bars

MAKES 8

125g (4½oz) mixed seeds (or any combination of sunflower, pumpkin, sesame and flaxseeds)
100g (3½oz) mixed nuts (or any combination of almonds, cashews, Brazil nuts and pecans), roughly chopped
25g (1oz) ground flaxseed
25g (1oz) rolled oats
1 tsp vanilla extract
½ tsp cinnamon
75ml (6fl oz) golden, agave or maple syrup
50g (1½oz) dark chocolate (at least 70 per cent cocoa)

1 Preheat the oven to 180°C/Gas Mark 4 and line a 900g (2lb) loaf tin with baking paper.

2 Place the seeds, nuts, flaxseed and oats in a large mixing bowl. Add the vanilla extract, cinnamon and syrup and mix together. Spoon into the prepared tin, press down firmly, making sure there are no gaps, then bake for about 30 minutes until lightly golden but not brown around the edges.

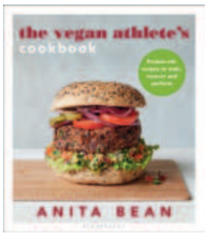
3 Remove from the oven and press down again using a large spoon. Allow to cool completely.

4 Break the chocolate into small pieces, place in a microwavable bowl and heat on full power for 2-3 minutes, stirring at 30-second intervals until almost molten. Stir and leave for a few moments until completely melted. Alternatively, place the chocolate pieces in a heatproof bowl set over a pan of gently simmering water and heat until the chocolate starts to melt, then stir until completely melted.

5 Drizzle the chocolate over the cooled nut mixture, then pop the tin in the freezer for the chocolate to set. Once cooled, cut into 8 bars.

6 The bars will keep in an airtight container for up to 7 days.

Recipe taken from *The Vegan Athlete's Cookbook* by Anita Bean (Bloomsbury, £16.99).



PUDDING HEAVEN

Epic desserts to satisfy a sweet tooth!

WE LOVE… BANANA KATSU pg46 // **LEMON CHEESECAKE** pg47// **RHUBARB CRUMBLE** pg49

Fruity goodness!

For the plum & almond semifreddo, see page 45

Coconut, plum & apple crumble

SERVES 6

For the pastry

- **700g (2lb) plums**
- **650g (1lb 7oz) red apples**
- **310g (10¾ oz) BONRAW coconut sugar**
- **2 tbsp cornflour**
- **½ tsp balsamic vinegar**
- **1 tbsp vanilla extract**

For the crumble

- **150g (5½oz) salted butter, cold, cubed**
- **200g (7oz) BONRAW coconut sugar**
- **75g (2¾oz) coconut flakes**
- **75g (2¾oz) desiccated coconut**
- **180g (6¼oz) plain flour**

To serve

- **clotted cream or ice cream**

1 To make sure the fruit is clean, wash the plums and apples thoroughly, then soak them in bicarbonate of soda and water for about 10 minutes.

2 After 10 minutes, rinse the plums and the apples under running water and cut them into small chunks.

3 In a bowl, mix together the plums, apples, BONRAW coconut sugar, cornflour, balsamic vinegar and vanilla extract. Set aside to rest.

4 Meanwhile, prepare the crumble mixture. Pour the sugar and flour into a bowl, mix well, then add the butter. Using your fingers, start kneading and crushing the mixture until the butter is completely melted and blended with the sugar and flour. Add the coconut flakes and desiccated coconut and mix well.

5 Preheat the oven to 200°C/Gas Mark 6.

6 Pour the plum and apple mixture evenly into a large baking, then pour the crumble over the entire surface of the fruit.

7 When the oven is ready, lower it to 190°C/Gas Mark 5 and bake the crumble for 35-40 minutes.

8 Halfway through cooking, turn the crumble and cover with foil to prevent the surface from becoming too dark or burnt.

9 The crumble can be kept in the fridge for up to 4 days, but for best results serve immediately after cooking. Serve with clotted cream or ice cream, if desired.

By BONRAW (www.bonrawfoods.com)

Plum & almond semifreddo

SERVES 5-6

350g (12oz) plums, plus extra to garnish
250g (9oz) plain yoghurt
450ml (14fl oz) whipping cream
170ml (6fl oz) condensed milk
4 tbsp BONRAW panela sugar
30g (1oz) almond flakes, plus extra to garnish
a few mint sprigs, to decorate

1 To ensure the plums are clean, wash them thoroughly and soak in a little bicarbonate of soda and water for about 10 minutes.
2 After 10 minutes, rinse the plums under running water and cut into small chunks.
3 Whip the cream with 2 tbsp panela sugar, and separately mix the yoghurt with the condensed milk. Add the whipped cream, mixing from bottom to top, then pour the creamy mixture into an airtight container and place in the freezer for about 40 minutes.
4 Meanwhile, add about 230g (8oz) plums and the remaining panela sugar to a saucepan. Heat over a low heat for about 10 minutes, stirring constantly until you get a soft compote. Cool in the fridge for about 10 minutes, then add the rest of the plums and the almond flakes to the compote .
5 Place a layer of the thickened cream mixture in a loaf tin (if you are using a rigid aluminum pan tin, line it with clingfilm, it will be easier to take out the semifreddo), then add a few spoons of cold compote.
6 Add another layer of cream mixture and tablespoons of plums and almond compote and continue in this way until all the ingredients are used up. Finally, place in the freezer for at least 4 hours!
7 Unmould and decorate with plums wedges, almond flakes and fresh mint.

By BONRAW (www.bonrawfoods.com)

Blueberry & buckwheat clafoutis

SERVES 8

500g (1lb 1oz) blueberries, plus an extra 100g (3½oz) for topping
grated zest of 1 orange
a pinch of ground ginger
25g (1oz) caster sugar
100g (3½oz) butter
25g (1oz) butter, melted
2 free-range eggs, beaten
270ml (9fl oz) whole milk
25g (1oz) strong flour
25g (1oz) buckwheat flour
50g (1½oz) caster sugar
a pinch of salt
icing sugar, for topping

By Love Fresh Berries (www.lovefreshberries.co.uk)

1 Toss the blueberries with the orange zest, ginger and sugar. Set aside in a warm place to macerate.
2 Mix together the flours, sugar and salt. In a separate bowl, mix together 25g (1oz) melted butter, the milk and eggs. Whisk the dry ingredients into the wet ingredients until you have a smooth batter. Set aside for 2 hours.
3 Preheat the oven 200°C/Gas Mark 6.
4 In a large cast iron pan, melt the remaining butter over a high heat until sizzling. Pour in the berries and sauté for 20 seconds. Pour in the batter, then transfer to the oven for 15 minutes. Open the door to remove some of the intense heat and drop the temperature down to 160°C/Gas Mark 2. Bake for a further 15 minutes.
5 Remove from the oven, top with the extra blueberries and sift over icing sugar. Serve with a dollop of yoghurt, if desired.

By Splenda® (www.splenda.co.uk)

Triple berry trifle

SERVES 12

For the cake

195g (7oz) all-purpose flour
2 tsp baking powder
½ tsp salt
245g (9oz) non-fat plain Greek yoghurt
45g (1½oz) Splenda® Granulated Sweetener
3 large free-range eggs
1 tsp pure vanilla extract
125ml (4½fl oz) vegetable oil

For the layers

980g (2lb 3oz) non-fat plain Greek yoghurt
1 tbsp Splenda® Granulated Sweetener
250g (9oz) strawberries, hulled, sliced
125g (4½oz) raspberries
190g (6¾oz) blueberries

1 For the cake, preheat the oven to 180°C/Gas Mark 4. Grease and flour a 22x12cm (9x5in) loaf tin.

2 In a medium bowl, sift the flour, baking powder and salt until combined. In a separate large bowl, whisk together the yoghurt, sweetener, eggs and vanilla extract. Add in the flour mixture and fold until just incorporated. Fold in the oil until combined.

3 Pour the batter into the tin and bake for about 1 hour-1 hour 10 minutes until a toothpick inserted into the centre comes out clean. If the cake begins to brown too much, tent with foil after 50 minutes.

4 Remove from the oven and let the cake cool in the tin for 10 minutes, then remove from the tin and let it cool to room temperature for about 30 minutes. Cut the cake into 2cm (1in) cubes and set aside.

5 For the layers, in a medium bowl, beat together the yoghurt and sweetener. Fill the bottom of a trifle dish with a single layer of cake cubes. Spread one-third of the mixture over the cake cubes, then top with a thin layer of strawberries, raspberries and blueberries. Repeat the process for a total of 3 layers, ending with a layer of berries. Chill until ready to serve.

Banana katsu

SERVES 2

50g (2oz) plain flour
150ml (5fl oz) vegetable oil, for frying
40g (1½oz) panko breadcrumbs
2 bananas, peeled, sliced in half
2 scoops of salted caramel ice cream

For the toffee sauce

20g (¾oz) vegan butter
1 heaped tbsp sugar
2 tbsp coconut milk
a pinch of sea salt

1 For the toffee sauce, place the vegan butter and sugar in a non-stick saucepan over a medium heat and stir until it starts to turn an amber colour. Carefully pour in the coconut milk; it will be bubbly, but just continue to whisk continuously. Cook until the sauce thickens, adding salt to taste. Set aside and keep warm.

2 In a bowl, whisk together the plain flour with a splash of oil, ensuring there are no lumps. Add a tablespoon of water at a time until the consistency is between single and double cream; this is your batter.

3 Place the panko breadcrumbs in a shallow bowl. Dunk the bananas into the vegan batter, then roll them in the breadcrumbs.

4 Place the oil in a deep saucepan over a medium heat. To test if the oil is ready; drop a couple of breadcrumbs into the oil. If they don't sizzle the oil is not hot enough, if they burn then the oil is too hot – they should bubble and float to the top.

5 Carefully lower the panko bananas into the oil and cook until golden. Remove with a slotted spoon, drain off the excess oil and place two halves in each bowl. Add a scoop of ice cream to each bowl and drizzle with toffee sauce.

TIP If you're not vegan, just use the same quantities of normal butter and cream instead of coconut milk.

Recipe taken from *wagamama your way*, published by Kyle Books, priced £20. Photography by Howard Shooter.

wagamama
your way

Baked lemon cheesecake with strawberry sauce

SERVES 8

150g (5½oz) cashews, soaked overnight (or in boiling water for 1 hour)
300g (10½oz) silken tofu
25g (1oz) cornflour
grated zest of 1 lemon
juice of 3 lemons
100ml (3½fl oz) agave or maple syrup

For the base

100g (3½oz) wholemeal digestives (or your favourite vegan biscuits)
40g (1¼oz) dairy-free spread, melted

For the strawberry sauce

1½ tsp cornflour
1½ tbsp water
250g (9oz) strawberries (fresh or frozen), hulled and thickly sliced
1-2 tbsp sugar
2 tsp lemon juice

1 Preheat the oven to 160°C/Gas Mark 3. Meanwhile, line the base and sides of a 18cm (7in) springform cake tin with baking paper.

2 For the base, blitz the biscuits in a food processor until you have fine crumbs, then add the dairy-free spread and pulse until combined. Press the mixture into the bottom of the prepared tin.

3 For the cheesecake filling, place all the ingredients in a food processor and process until smooth. You may need to scrape down the sides of the bowl a few times. Pour the filling over the biscuit base, smooth the surface with a knife and bake for 40-45 minutes until just set with a slight wobble (it should be creamy on top with just a slight golden hint round the edges).

4 Turn off the oven, prop open the door so that it is slightly ajar and leave the cheesecake to cool inside (this prevents it cracking).

5 Once cool, remove the cheesecake from the oven. Allow to cool completely before removing from the tin and keep in the fridge for at least 2 hours before serving.

6 To make the strawberry sauce, dissolve the cornflour in 1 tbsp water. Place the cornflour mixture, strawberries, sugar and lemon juice in a small pan over a low heat. Bring to the boil and simmer for 5 minutes or until the sauce has thickened, stirring continually. Transfer to a bowl and leave to cool.

7 When you are ready to serve, pour the sauce over the cheesecake.

the vegan athlete's cookbook
ANITA BEAN

Recipe taken from *The Vegan Athlete's Cookbook* by Anita Bean (Bloomsbury, £16.99). Available to buy now.

Apple & blackberry pie

SERVES 8-12

For the pastry

225g (8oz) butter, softened

40g (1½oz) caster sugar, plus extra for sprinkling

2 organic, free-range eggs

350g (12oz) plain flour, plus extra for dusting

1 organic, free-range egg, beaten with a dash of milk

For the filling

600g (1lb 5oz) Bramley cooking apples, peeled and cut into large dice

110g (4oz) blackberries

150g (5oz) granulated sugar

To serve

softly whipped cream

dark soft brown sugar

1 Preheat the oven to 180°C/Gas Mark 4.

2 To make the pastry, cream the butter and sugar together by hand or in a food processor. Add the eggs, one by one, and beat for several minutes. Reduce the speed and mix in the flour slowly.

3 Turn out onto a piece of floured baking parchment, flatten into a round, then wrap and chill for at least 2 hours, or preferably the day before.

4 Roll out the pastry to about 3mm (1/8in) thick, then use about two-thirds of it to line an 18x30x2.5cm (7x12x1in) square tin, or a 22.5cm (8in) round tin.

5 Fill the pie to the top with the apples and blackberries and sprinkle with the sugar. Cover with a lid of pastry, then press the edges together to seal.

6 Decorate with pastry leaves, brush with the beaten egg mixture, then bake for 45 minutes-1 hour until the apples are tender.

7 When cooked, sprinkle lightly with caster sugar, cut into pieces and serve with softly whipped cream and sugar.

Rich nut torte

SERVES 10-12

100g (3½oz) whole almonds

100g (3½oz) ground almonds

75g (2¾oz) self-raising flour

125g (4oz) golden caster sugar

grated zest of ½ an orange

½ tsp ground cinnamon (optional)

200ml (7fl oz) carton of OGGS® Egg Alternative Aquafaba

40g (1¼oz) vegan block butter, melted and cooled

To finish

Icing sugar

1 Preheat the oven to 180°C/Gas Mark 4. Line the base of an 18cm (7in) round cake tin with baking parchment.

2 Whiz the almonds in a food processor until ground down – pulse the machine so that the nuts don't become oily and stop when they look finely chopped. They should still have a rubble-like texture and not be too sand-like. Tip into a bowl, then add the ground almonds, flour, around 100g (3½oz) caster sugar, orange zest and ground cinnamon, if using.

3 Whisk the OGGS® Egg Alternative Aquafaba in a clean, grease-free bowl with an electric hand whisk until the mixture is quite stiff – this will take around 5-7 minutes. Whisk in the rest of the sugar.

4 Stir the cooled block butter into the nut mixture. Using a clean spoon, fold in the whisked aquafaba in three or four stages, until all the ingredients come together.

5 Spoon the mixture into the lined tin and bake in the oven for 1 hour 15 minutes – 1 hour 30 minutes until dark golden.

6 Cool in the tin, then upturn onto a plate, remove the paper and discard. Dust with icing sugar and serve in thin slices.

Top tip: For a fancy finish, toast 2 tbsp flaked almonds in a pan over a medium heat until just golden. Set aside. Put the zested orange on a board and carefully slice off the top and bottom. Sit it on one end and use a sharp knife to carve around the outside and remove the peel and pith. Slice into thin rounds and arrange on top, then scatter the flaked almonds over the orange. Dust with icing sugar before serving.

By OGGS® (www.loveoggs.com)

By OGGS® (www.loveoggs.com)

Molten chocolate pudding

SERVES 4

75g (2¾oz) vegan spread, plus extra for greasing
125g (4½oz) self-raising flour
75g (2¾oz) caster sugar, plus 25g (1oz) extra
50g (1½oz) vegan dairy-free chocolate, 70-85% cocoa solids, very finely chopped
25g (1oz) cocoa powder
100ml (3½fl oz) OGGS® Egg Alternative Aquafaba
Icing sugar, to dust (optional)

1 Grease 4 x 150-200ml (5-7oz) ramekins. Preheat the oven to 150°C/Gas Mark 2.

2 Heat a large frying pan over a medium heat. Tip in the flour and stir continuously for 3-5 minutes until very lightly golden. Be careful not to let it burn. Set aside to cool.

3 Put the vegan spread and 75g (2¾oz) sugar into a large bowl and use a wooden spoon to cream the ingredients together until the mixture is soft, light and creamy.

4 Add the toasted flour, chopped chocolate and cocoa powder and continue to work all the ingredients together until the mixture turns from looking white and floury to chocolatey, crumbly and a bit like rubble.

5 Meanwhile, in a large grease-free bowl, whisk the OGGS® Egg Alternative Aquafaba with an electric hand mixer for a couple of minutes until the liquid has become very frothy and a trail is left when the whisks are lifted from the bowl. Gradually add the remaining sugar, then whisk for 3-4 more minutes until the sugar has dissolved into the aquafaba to make a meringue. It'll be slightly stiffer at this stage and look glossy.

6 Stir a spoonful of the meringue mix into the chocolate mixture to loosen it, then gently fold in the remaining meringue to make a soft batter with no streaks of white. Try not to lose too much of the air.

7 Divide the mixture evenly between the ramekins – there's no need to spread it out as it expands and rises in the oven.

8 Bake on the middle shelf of the oven for 17 minutes until risen and just set.

9 Remove from the oven and serve, dusted with icing sugar, with a hot chocolate sauce, or a scoop of your favourite vegan yoghurt or ice cream.

Rhubarb crumble

SERVES 6-8

700g (1lb 9oz) rhubarb
110g (4oz) granulated sugar

For the crumble

50g (2oz) cold butter
110g (4oz) plain flour, preferably unbleached
50g (2oz) caster sugar
½ tsp ground cinnamon or mixed spice (optional)
25g (1oz) chopped almonds or hazelnuts (optional)

To serve

softly whipped cream
dark soft brown sugar
crystalised ginger

1 Preheat the oven to 180°C/Gas Mark 4.

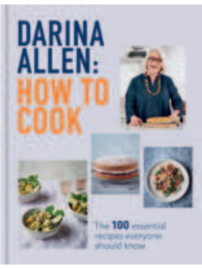
2 Cut the rhubarb into approx. 2.5cm (1in) pieces, then turn into 1.2-litre (2pt) pie dish. Sprinkle with the sugar.

3 Rub the butter into the flour just until the mixture resembles really coarse breadcrumbs, add the sugar, cinnamon and chopped nuts, if using.

4 Sprinkle this mixture over the rhubarb in the pie dish, then bake for 30-45 minutes or until the crumble is cooked and golden.

5 Serve with whipped cream and soft brown sugar, or mix the softly whipped cream with chopped crystalised ginger to serve.

Recipe taken from *How to Cook: The 100 Essential Recipes Everyone Should Know* by Darina Allen, published by Kyle Books. Photography by Nassima Rothacker.



Cakes & Bakes with

JULIET SEAR

This month, Juliet gets into the spooky spirit to create a delicious red velvet spiderweb cake and some extra frightening shattered glass and blood cupcakes – perfect for a fang-tastic Halloween!

Photograph © David Loftus

Hello *Baking Heaven* friends! I hope you've all been well and getting up to lots of baking and cake making!

I've been really busy working on *This Morning*, getting lots of new recipes ready for Christmas (I'm such a Christmas geek!) as well as working on my brand new website launch! I hope you can check it out as there's lots of recipes and videos on there, as well as some exclusive content!

I'm so excited for our October issue because, of course, Halloween is upon us! It really is such a great holiday for baking – it's pretty much up there with Christmas in my book. It's so fun to be creative. When we had the bakery, we used to do a Halloween window every year. Our most popular one was a brownie graveyard with a life-size rotting zombie climbing out of the earth in the window – the school children who passed every day loved it!

I've not got anything nearly as gruesome for this issue don't worry! First up, try my red velvet spiderweb cake... it's super effective and easy to decorate, I did a version on *This Morning* and we added some plastic spiders for extra spookiness. It's a delicious, soft and silky cake and the red colour is perfect for Halloween. My next recipe is also very simple, using shopbought sweets to create a glass sheet that you can smash up to add to your cupcakes and trick your guests. Will they dare have a bite?

I hope you'll enjoy baking this month and I look forward to seeing you in next month's issue. Do get in touch if you have any baking related questions or any photos of your bakes to share, you'll find me on Instagram @julietsear, and for my new website check out www.julietsear.co.uk

Happy Baking!
Juliet xx

Red velvet spiderweb Halloween cake

This scary cake is super delicious with the red velvet sponge and it's really simple to decorate too. I've made mine in green, but you could do any Halloween colour you like, for example, purple, orange or black.

SERVES 12-16

For the cake

250g (9oz) unsalted butter, softened
250g (9oz) caster sugar
3 medium free-range eggs
25g (1oz) cocoa powder
2 tsp vanilla extract
2 tsp strong red food colouring gel
½ tsp salt
284ml (10fl oz) tub of buttermilk, at room temperature
325g (11oz) self-raising flour
2 tsp white vinegar
1 tsp bicarbonate of soda

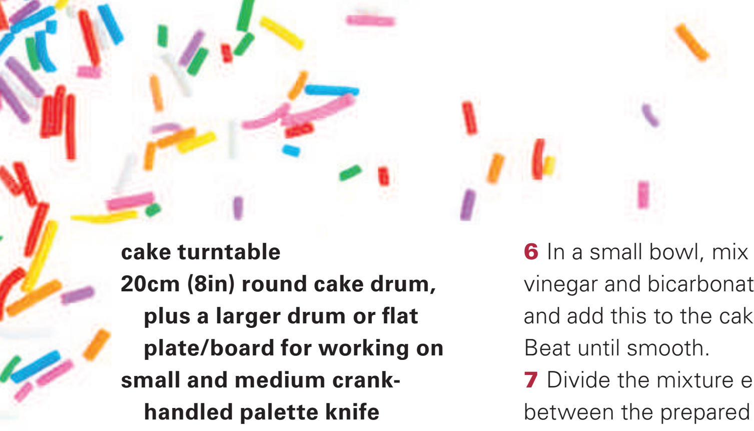
For the buttercream

400g (14oz) unsalted butter, softened
1 tbsp vanilla bean paste
800g (1lb 11oz) icing sugar
250g (9oz) full-fat cream cheese, at room temperature
strong gel green food colouring

Equipment

2 x 20cm (8in) sandwich tins, greased and lined with baking paper (base and sides)
stand mixer with a paddle attachment
microwave-safe bowl

By Juliet Sear (www.julietsear.co.uk)



cake turntable
20cm (8in) round cake drum, plus a larger drum or flat plate/board for working on
small and medium crank-handled palette knife
side scraper
large open star nozzle
large piping bag
cake leveller or large bread knife

To decorate

a large handful of white marshmallows

1 Preheat the oven to 200°C/Gas Mark 6.

2 Put the butter and sugar in the bowl of a stand mixer fitted with the beater attachment. On medium speed, cream together the butter and sugar for 2-3 minutes, until pale, light and fluffy.

3 Add the eggs one at a time, beating well between each addition.

4 In a small bowl or jug, mix together the cocoa powder, vanilla extract and red food colouring with 2 tbsp hot water to form a paste, mixing well so it is smooth and lump-free. Add this to the cake mixture and mix well until combined.

5 Add one-third of the buttermilk mixture to the bowl with the cake mixture, then add one-third of the flour and salt. Alternate buttermilk and flour until everything is fully combined, taking care not to overmix.

6 In a small bowl, mix together the vinegar and bicarbonate of soda and add this to the cake mixture. Beat until smooth.

7 Divide the mixture equally between the prepared cake tins and bake for 30-35 minutes, until cooked, springy to touch and a skewer inserted into the centres comes out clean. Do not open the oven before 25 minutes because this can cause the cake to sink. Leave the cakes to cool in the tins for 5 minutes, then turn them out onto a wire rack to cool completely.

8 To make the buttercream, place the butter and vanilla in the bowl of the stand mixer fitted with the beater attachment. Beat on high speed for about 1 minute until the mixture is very creamy and smooth.

9 Gradually add the icing sugar, about one quarter at a time, beating each addition slowly at first, to just incorporate, then on high speed for about 1 minute. Add in as much green (or orange, black or purple) colouring as you wish to achieve a ghoulish Halloween shade.

10 With the mixer on a slow speed, add the cream cheese until combined and smooth.

11 To assemble, slice each cooled sponge horizontally so you have 4 equally sized thin layers (a cake leveller is useful to keep it perfectly neat. If not, a long bread knife will work).

12 Smear a little buttercream onto the round cake drum and top with the first sponge. Secure this cake drum to a slightly larger drum or plate with a little smear of buttercream. Spread over about 250g (9oz) buttercream, allowing it to protrude slightly over the edge, then top with a second layer. Repeat with the other layers but, for the last layer, make sure you invert the sponge cake so that the smooth part that was in the base of the tin is uppermost, so that it's crumb-free and smooth.

13 Generously spread the buttercream that is protruding from the layers all around the side of the cake to seal and neaten, using a back-and-forth motion with a palette knife. Make sure it looks lovely and straight on the sides with no gaps – use the base drum as a guide and also to press against with a palette knife.

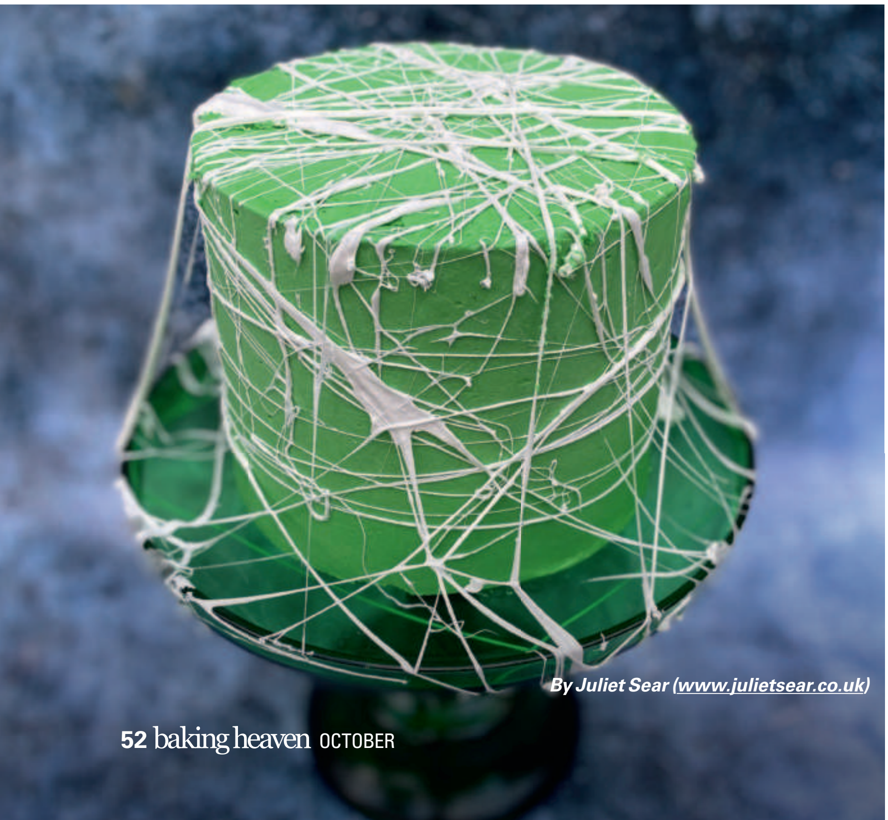
14 Next, use a further 150g (5½oz) buttercream to spread a thin even layer over the top of the cake, spreading over the sides to cover and seal completely over the sponge and board.

15 Once you have covered the whole cake, clean the palette knife and go around the cake again to smooth off the excess covering to create a crumb coat – a coating to seal in any crumbs and allow the cake to set firm so that the second coating will be easier to make neat. Refrigerate for at least 30 minutes to 1 hour to allow it to firm up.

16 Repeat the coating process to add your second coat using the remaining buttercream to give you a clean coating of bright frosting over the whole cake.

17 For the web decoration, microwave the marshmallows for about 30 seconds. Stir well and make sure they aren't too hot to handle.

18 Using damp fingers, grab some marshmallow and begin stretching it right out to create long thin web like strands. Place all over the top and sides of the cake, including the stand if you are using one, to create a web effect.



By Juliet Sear (www.julietsear.co.uk)

Shattered glass & blood cupcakes

MAKES 12

200g (7oz) unsalted butter, softened
200g (7oz) caster sugar
2 tsp vanilla extract or paste
4 medium free-range eggs
200g (7oz) self-raising flour, with ½ tsp sea salt and ½ tsp baking powder sifted in
strong red food colouring gel

For the icing, blood and glass decoration

250g (9oz) unsalted butter, softened
500g (1lb 1oz) sifted icing sugar
2 tsp vanilla bean paste or extract
200g (7oz) pack of Fox's Glacier Mints
2 tbsp seedless raspberry jam
2 tsp light agave syrup or light runny honey
a little red and blue food colouring

Equipment

cupcake baking tray
12 cupcake cases
apple corer
piping bag

1 For the glass, preheat the oven to 180°C/Gas Mark 4. Line a large baking tray with a heatproof silicone mat or strong baking parchment.

2 Unwrap the mints and place them closely together on the centre of the tray.

3 Place in the oven for about 5-6 minutes until the mints have melted. Carefully remove from the oven, tap the tray and tilt slightly to remove any bubbles. Leave to cool and set hard.

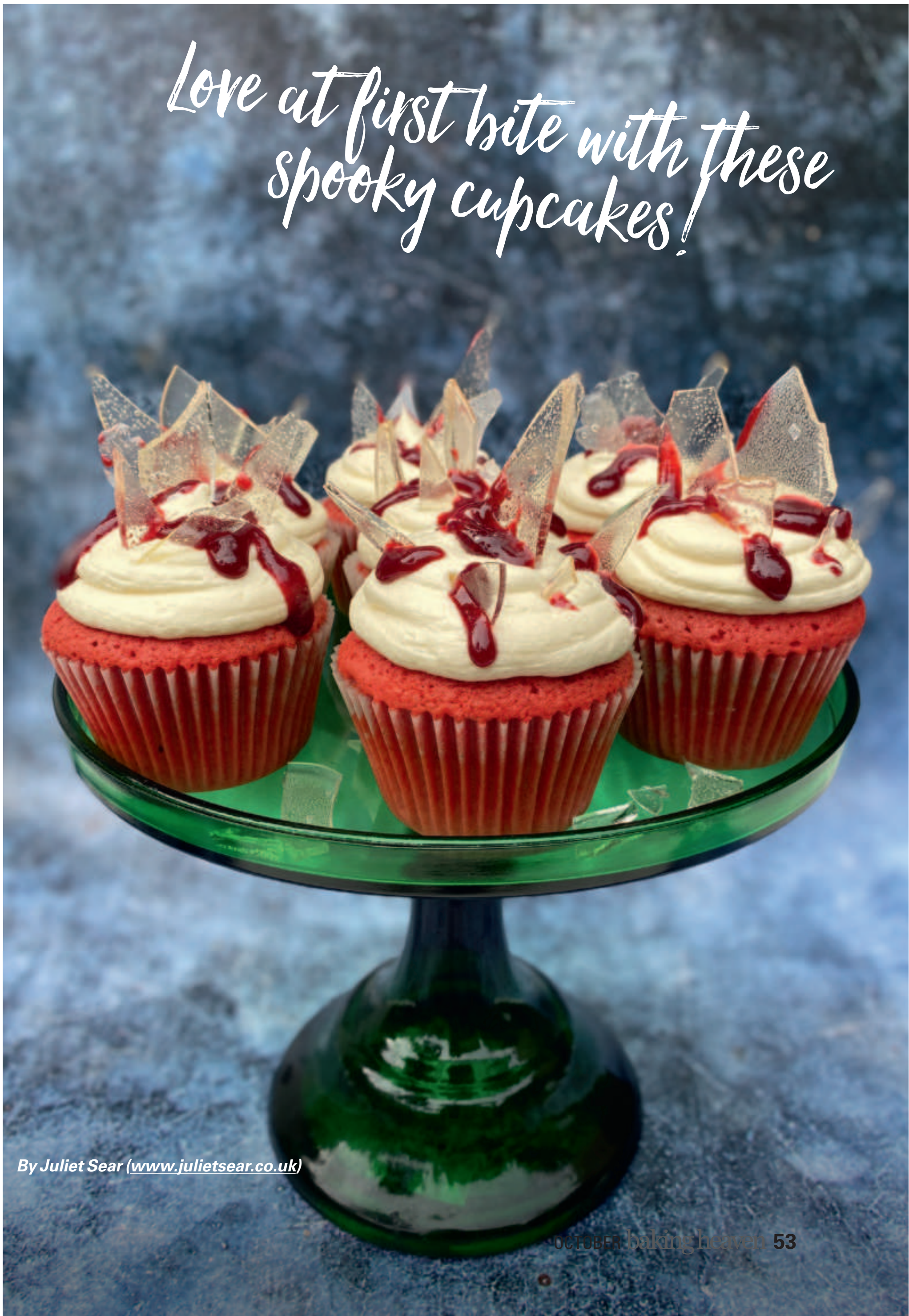
4 Cream the butter, sugar and vanilla until pale, fluffy and creamy. Add the eggs in one at a time, beating until fully incorporated.

5 Add the food colouring until you are happy with the shade (I like them really bright for Halloween), then add the salt and baking powder into the flour and fold though the mixture gently until everything is incorporated. Spoon into the baking cases around three-quarters full. Bake for approx. 12-15 minutes until risen and cooked through, and a skewer inserted into the centre of the cake comes out clean.

6 Once cooled, mix the jam and agave together in a small bowl, tinting with a little red colouring and a tiny amount of blue to get the blood effect. Remove a little of the sponge in the centre with an apple corer, then fill with a heaped teaspoon of the jammy blood to fill the hole.

7 To decorate the cakes, make the frosting by beating the butter, icing sugar and vanilla until very smooth, pale and fluffy. Place into a piping bag and pipe over the cupcakes from the outside, winding inwards and drawing up to a peak to create a swirl on the top.

8 Break up the mint sheet into shards to look like broken glass, then push randomly over the cupcakes to impale the frosting in multiple places. Use a spoon or small piping bag to pipe or drizzle the blood where the glass is impaling the frosting.



Love at first bite with these spooky cupcakes!

By Juliet Sear (www.julietsear.co.uk)

Pick of the PRODUCTS

WE TAKE A LOOK AT THIS MONTH'S BEST NEW BAKING ACCESSORIES

Add a pop of colour to your baking collection with the new embossed **stoneware mixing bowls** from Tala. Available in dusty pink, yellow and blue, priced £25 from www.talacooking.com

Want to achieve a bohemian look for your table setting? These **hand-woven placemats** are the perfect choice! They're simple to style and include a bit of nature on your tablescape. Priced £60 for a set of three from www.ellelyne.com

Tea towels are a household essential, and these indigo blue and neutral colour tea towels feature a simple yet beautiful tie-dye design that looks stunning with a variety of kitchen décors. To encourage mix and match, the **Eko tea towels** are sold individually, priced £10 from www.ellelyne.com

Enjoy a Halloween-themed cuppa alongside your spooky bakes with these fun **Mr & Mrs Sugar Skull Mugs**. Priced £10 each from www.redcandy.co.uk

RiSE **Coffee Box** is determined to scour the UK to find exciting, innovative and fiercely independent roasters for its subscribers, providing a delicious and exciting variety of coffee, straight to your door monthly for £16.99. Find out more at www.risecoffeebox.co.uk

Cookie Cutters

Get creative with your cookies this Halloween with this fun **cutter set** by Meri Meri – it includes ghost, witch, star, skull and moon shapes so you can mix and match or choose your favourites. Priced £10 from www.quinceandcook.co.uk

RENSHAW
Signature Range
SALTED CARAMEL
FLAVOUR ICING
HALEN MÔN

Renshaw Salted Caramel Flavour Icing is an indulgent, ready-to-use salted caramel icing perfect for spreading, topping & filling cakes. It's beautifully creamy with a perfectly balanced saltiness that creates the most delicious cakes, and is made with natural Halen Mon Anglesey sea salt. There are no artificial colours or flavours, and the tasty salted caramel flavour pairs well with chocolate bakes, or spiced autumnal recipes like carrot and apple cake. From £2.75, available from Lakeland, Hobbycraft and your usual sugarcraft supplier.

Designed and made in England, this elegant fine bone china **bat jug** features a beautiful hand-drawn illustration of a brown long-eared bat and descriptive text about the species. Perfect for use as a milk or cream jug (Height 11cm, capacity approx. ½ pint). Priced £16 from www.creaturecandy.co.uk

Häagen-Dazs
IRISH WHISKEY & CHOCOLATE WAFFLE
LIMITED EDITION
Häagen-Dazs
RUM SALTED CARAMEL & BISCUIT
LIMITED EDITION

This coming winter, luxury ice cream brand, Häagen-Dazs brings indulgent winter cocktails to life, elevating joy and warming up the season, with the launch of their **new limited-edition flavours**: Rum Salted Caramel & Biscuit, and Irish Whiskey & Chocolate Waffle. Available from all major retailers, RRP £4.99.

NEW
Lindt
LINDOR
DOUBLE CHOCOLATE

Appealing to both milk and dark chocolate lovers, the new **Lindor Double Chocolate truffles** will take you on a chocolate journey with notes of sweet caramel and a rich, dark chocolate taste. Available now from Lindt Chocolate Shops across the UK and online at www.lindt.co.uk/shop, priced £4.99.

TEATIME TREATS

Enjoy an indulgent afternoon tea with friends!

WE LOVE… DIPPING CHURROS pg57 // **GINGER SCONES** pg58 // **GOOEY BROWNIES** pg60

For the blondie bars with caramel latte frosting, see page 56

By the Easy Peasy Baking campaign, launched by UK Flour Millers (fabflour.co.uk/easy-peasy-bakes/)

Blondie bars with caramel latte frosting

MAKES 20-24

For the bars

250g (9oz) plain flour
1 tsp baking powder
½ tsp salt
200g (9oz) unsalted butter, melted
300g (10½oz) light brown sugar
1 large free-range egg, plus 1 egg yolk

For the Caramel latte frosting

60g (2oz) butter, softened
3 tbsp Arctic Coffee Caramel Latte
345g (12oz) icing sugar

1 Preheat the oven to 180°C/Gas Mark 4 and line a 23x33cm (9x13in) baking tray with baking paper.
2 Combine the flour, baking powder and salt in large bowl.
3 In another bowl, whisk the melted butter with the sugar until combined. Add the egg and extra egg yolk, stir through and pour into the flour mixture. Stir thoroughly to combine.
4 Spread the mix evenly into the baking tray, then bake in the oven for 30 minutes.
5 Once cooked, turn out onto a wire rack to cool completely.
6 For the caramel latte frosting, whisk all the ingredients together and spread over the blondies with a spatula once they've cooled.

Skillet brownies

SERVES 6

150g (5½oz) Violife Cocospread
160g (5¾oz) dark chocolate chips
135g (5oz) brown sugar
150g (5½oz) coconut yoghurt
100g (3½oz) all-purpose flour
¼ tsp sea salt
1 tsp vanilla extract
¼ tsp baking powder
1 tbsp plant-based butter
vegan ice cream, to serve
caramel sauce or butterscotch, to drizzle
vegan biscuits, to decorate

1 Preheat the oven to 175°C/Gas Mark 3. Grease a 20cm (8in) skillet pan.
2 Melt 80g (3oz) dark chocolate chips in a glass bowl. Add the Violife Cocospread, sugar and yoghurt and mix to combine using a spatula. Add the flour, salt, vanilla extract baking powder, along with the remaining chocolate chips. Gently fold in until all ingredients are combined.
3 Pour the mixture into a greased 20cm (8in) skillet pan and bake in the oven for 20-25 minutes. It will still be a little soft in the middle and that's perfect for the gooey texture!
4 Decorate with the biscuits, drizzle with the caramel or butterscotch syrup and serve with a dollop of vanilla ice cream. Enjoy warm and gooey!

By Violife (www.violifefoods.com)

Dipping churros

SERVES 4

For the churros

400g (14fl oz) water
6 tbsp coconut oil
400g (14oz) all-purpose flour
2 tbsp sugar
½ tsp salt
2 tsp vanilla extract
vegetable oil

For the coating

50g (1½oz) sugar
1 tsp ground cinnamon
50g (1½oz) Flora Plant Butter, melted

For the ganache

1 pack of Violife Cocospread
2 tbsp coconut milk

For the creamy lemon sauce

1 Violife Creamy Original
2 tbsp coconut milk
1 lemon zest
2 tsp vanilla extract

1 Add the water, coconut oil, sugar and salt to a saucepan over a medium heat. Stir well until it comes to a boil and the ingredients combine. Remove from the heat and add the flour, whisking until a dough forms. Set aside.

2 For the ganache, simply whisk the Violife Cocospread with the coconut milk and set aside in the fridge to cool.

3 For the creamy lemon sauce, whisk together all the ingredients and place in the fridge to cool.

4 Once the dough has cooled, place in a piping bag with a nozzle and create 6cm (2¼in) long churros, cutting the ends off with a knife.

5 Drop into a large pan of sizzling vegetable oil and deep fry for 5-6 minutes until golden. Remove from the pan with a slotted spoon and place on a plate lined with kitchen paper to soak off the excess oil.

6 Use a brush to coat the churros with Flora Plant Butter and sprinkle with sugar and cinnamon. Serve with the ganache and lemon creamy sauce.

By Violife (www.violifefoods.com)

Cocospread fudge

SERVES 12

150g (5½oz) Violife Cocospread
250g (9oz) plant-based butter, melted
500g (1lb 1oz) icing sugar
100g (3½oz) natural cocoa powder
120g (4fl oz) vegan milk
1 tbsp pure vanilla extract
100g (3½oz) vegan white chocolate
cocoa powder, to decorate

1 Line a square baking dish with baking paper.

2 Sift the sugar and the cocoa powder into a large bowl. Add the butter and milk, stirring to combine with a wooden spoon. Add the vanilla and chocolate and stir to combine.

3 Pour the fudge into the baking dish and spread evenly with a spatula, then place in the fridge to set for 1 hour.

4 Remove from the fridge and use a spatula to spread the Violife Cocospread on top of the fudge. Place back in the fridge until you are ready to serve.

5. Remove from the baking tray, sprinkle with cocoa powder and cut into pieces. Enjoy!

By Violife (www.violifefoods.com)

By Nutella (www.ferrero.com)

Breakfast Nutella + Cocoa porridge arancini

MAKES 15

250g (9oz) rolled oats
50g (1½oz) ground almonds
40g (1¼oz) unsweetened apple sauce
50ml (1½fl oz) unsweetened oat milk
70g (2¾oz) Nutella + Cocoa
50g (1½oz) toasted chopped hazelnuts

To serve

100g (3½oz) non-fat Greek yoghurt
3 peaches, stones removed and sliced

1 Add the oats, almonds, apple sauce and oat milk to a saucepan, then heat gently for 3-4 minutes until the oats have softened. Remove from the heat and allow to cool.

2 When the oat mix is cool enough to handle, take walnut-size pieces and flatten slightly. Place a small amount of Nutella + Cocoa (3-5g) in the centre of each piece and carefully roll to encase the soft filling. Roll each ball in the toasted hazelnuts.

3 Serve with Greek yoghurt and sliced peaches.

Ginger scones with caramel cream

MAKES 6

200g (7oz) Carr's Self Raising Flour
55g (1¾oz) butter
25g (1oz) golden caster sugar
2 pieces of stem ginger, drained and finely chopped
150ml (5½fl oz) milk

For the filling

200g (7oz) granulated sugar
90g (3¼oz) salted butter, cut up into 6 pieces
120ml (4fl oz) double cream
whipped cream
1 tsp salt

1 Preheat the oven to 220°C/Gas Mark 7. Lightly grease a baking sheet and line with parchment.

2 Put the flour and a pinch of salt into a bowl and rub in the butter until it resembles breadcrumbs.

3 Stir in the sugar and stem ginger and add enough milk to form a soft dough.

4 Tip onto a floured work surface and knead very gently, then pat out to 2cm (¾in) thick and cut into the desired shape. Cut free hand into diamonds or use a regular 5cm (2in) round cutter. Knead together any leftover dough until it's all used up.

5 Brush the tops of the scones with a little milk, place in the oven and bake for 15 minutes.

6 For the caramel filling, heat the sugar in a saucepan over a medium heat, stirring constantly. The sugar will eventually melt into a thick amber liquid. Be very careful not to burn or touch as the sugar liquid is very hot.

7 Add the butter once the sugar has melted. Be careful as the mixture will bubble ferociously. Stir until the butter is melted.

8 Carefully pour the double cream into the mixture, then boil for 1 minute – it will rise in the pan as it boils.

9 Remove from heat and stir in the salt. Allow to cool down before using.

10 If not using immediately, you can store the caramel in a jar for up to 2 weeks in the fridge. In this case, warm the caramel up for a few seconds before using.

11 Cut the scones in half, then spread with caramel and a dollop of whipped cream before serving.

By Carr's (www.carrsflour.co.uk)

Nutella + Cocoa date & hazelnut breakfast buns

MAKES 8

1 x 320g (11oz) pack of ready rolled puff pastry
100g (3½oz) chopped dates
1 tbsp water
40g (1¼oz) pecans, roughly chopped
60g Nutella + Cocoa
To serve
2 clementines per portion
50g (1½oz) fat-free fromage frais per portion

By Nutella (www.ferrero.com)

1 Preheat the oven to 180°C/ Gas Mark 4 and line a baking sheet with parchment paper. Unroll the pastry onto the lined baking sheet.
2 Place the dates in a food processor with the water and process into a smooth paste.
3 Using a spatula, spread the date paste all over the surface of the pastry, leaving a 2cm (¾in) border on all sides of the pastry. Sprinkle evenly with half the pecans.
4 Starting with the shortest edge closest to you, tightly roll the pastry up and away from you, encasing the filling. Trim a 1cm (½in) slice from each end and discard. With a large knife, slice the roll into 8 equal pieces and place, cut-side up, spaced apart on the baking sheet.
5 Bake the buns for 18-20 minutes until golden brown and crisp, remove from the oven and leave to cool on a wire rack.
6 When cool, drizzle the top of each bun with the Nutella + Cocoa, sprinkle over the remaining pecans and serve with clementines and fat-free fromage frais.

By Nutella (www.ferrero.com)

Nutella + Cocoa banana oat cups

MAKES 12

2-3 pumps of Fry light cooking spray
4 ripe bananas, peeled
2 medium free-range eggs
1 tsp baking powder
½ tsp ground cinnamon
350ml (12fl oz) oat milk or skimmed milk
360g (12¼oz) porridge oats
90g (3oz) Nutella + Cocoa
65g (2¼oz) blueberries
To serve
150ml (5fl oz) glass of orange juice or skinny latte
chopped apple

1 Preheat the oven to 180°C/Gas Mark 4. Lightly spray a 12-hole muffin tin with Fry light cooking spray.
2 Use a fork to mash 2 bananas in a large bowl. Stir in the eggs, baking powder and cinnamon and, once well combined, add the oat milk and porridge oats. Fold until combined.
3 Divide the oat mixture evenly in the prepared muffin tin and bake for 25-30 minutes, until golden. Set aside to cool.
4 Top each porridge cake with ½ heaped tsp Nutella + Cocoa.
5 Slice the remaining 2 bananas and arrange the slices and blueberries over the cakes.
6 Serve with a glass of orange juice or skinny latte and a chopped apple.

Ultimate gooey brownies

MAKES 12

110g (4oz) dark chocolate, broken into pieces
1 tbsp instant coffee mixed with 50ml (1½fl oz) boiling water
110g (4oz) margarine, at room temperature
100g (3½fl oz) OGGS® Egg Alternative Aquafaba
110g (4oz) light brown soft sugar
110g (4oz) caster sugar
1 tsp vanilla extract
210g (7¼oz) plain flour, sifted
40g (1¼oz) cocoa powder, sifted
1 tsp baking powder
a handful of walnuts, roughly chopped

1 Preheat the oven to 180°C/Gas Mark 4 and line a 20x27cm (8x10in) brownie tin (with parchment paper

2 Put the chocolate pieces into a bowl resting over a pan of gently simmering water, making sure the base doesn't touch the water. Add the coffee and water mixture and the margarine. Leave to melt over the lowest heat, then stir until the mixture is smooth. Carefully lift the bowl off the pan and leave to cool.

3 While the chocolate mix is cooling, whisk the aquafaba in a clean bowl until it forms stiff peaks, 3-4 minutes. Add both types of sugar, a spoonful at a time, whisking after each addition and mix well. Add the vanilla extract and continue to whisk for about 5 minutes until the mixture is looking thick and glossy.

4 Add the chocolate and aquafaba mixture and slowly fold in using a spatula.

5 Little by little, combine spoonfuls of the flour, cocoa and baking powder into the chocolate mixture, while continuing to fold everything together. The mixture should be a lovely, rich dark brown once everything's combined, and quite thick.

6 Fold the walnuts into the mixture, then use the spatula to scrape all the brownie mixture out of your bowl and into the lined tin. Smooth over the top.

7 Bake in the oven for 30 minutes, then leave to cool in the tin. They will need about 20 minutes to cool and firm up before transferring them onto a board where you can cut them. Don't worry – they'll remain lovely and gooey in the middle! Using a sharp knife, cut into chunky squares.

TIP: If you like your brownies to have a slight chew, refrigerate them overnight before eating.

DELICIOUS SERVED WITH VANILLA ICE CREAM!

By OGGS® (www.loveoggs.com)

BAKE ANYTHING GF

Food writer, recipe creator and *Sunday Times* best-selling author **Becky Excell's** new book *How to Bake Anything Gluten-Free* is packed full of classic family favourites, all of which are simple to make and offer the delicious tastes and flavours you know so well...

Chocolate orange drip cake

SERVES 15

340g (12oz) butter, softened, plus extra for greasing
340g (12oz) caster sugar
6 large free-range eggs
4 tsp orange extract
285g (10oz) gluten-free self-raising flour
¼ tsp gluten-free baking powder
½ tsp xanthan gum
50g (1½oz) unsweetened cocoa powder, sifted

For the buttercream

300g (10½) dark chocolate, broken into pieces
500g (1lb 1oz) butter, softened
1kg (2lb 2oz) icing sugar, sifted
3 tsp orange extract
1-3 tsp milk, if needed

For the chocolate orange drip

80g (3oz) dark or milk chocolate, broken into pieces
80ml (3fl oz) double cream
½ tsp orange extract (optional)

To finish

finely pared zest of 1 orange
any chocolate orange-flavoured chocolate bars (optional)

1 Preheat the oven to 160°C/Gas Mark 2. Grease 3 x 20cm (8in) round cake tins and line with non-stick baking parchment.

2 In a large mixing bowl, cream together the butter and sugar until light and fluffy (I prefer to use an electric hand whisk or a stand mixer for this). Add the eggs one at a time, mixing between each addition, then mix in the orange extract. Add the flour, baking powder, xanthan gum and cocoa powder. Mix for a final time until well combined.

3 Divide the mixture evenly between the tins and bake in the oven for 25-30 minutes until risen and cooked through – check by poking a skewer into the middle; if it comes out clean, then they're done. Leave the sponges

How To
BAKE
anything
GLUTEN FREE
BECKY EXCELL

The recipes and tips on pages 61-64 are taken from *How To Bake Anything Gluten Free* by Becky Excell, (Quardille £16).

in their tins for about 5 minutes before turning them out onto a wire rack to cool completely.

4 Once cooled, use a cake leveller (or sharp knife) to trim the risen top of each sponge to create a perfectly level top. Ensure that you don't tear through the cake as you do this.

5 Next, make the buttercream. I use a stand mixer for this, but an electric hand whisk will do the job just fine.

6 Firstly, melt the dark chocolate (I do this in the microwave, mixing in between short bursts until melted), then put to one side and allow to cool slightly. Place the butter in the bowl of a stand mixer and mix on a medium speed for about 5 minutes until the butter is fluffy and paler in colour.

7 Add the icing sugar in two or three stages, beating for about 3 minutes between each addition. Start the mixer slowly, but then increase the speed to medium-high for each of the 3-minute mixing intervals. Add the slightly cooled, melted chocolate and the orange extract. Mix until fully combined. If the icing seems too thick, add a little milk to loosen it up.

8 To assemble, place the first sponge on a flat serving plate and spread an even layer of buttercream on top, then add the second sponge on top of that. Spread some buttercream on top of that sponge and finish by placing the final sponge on top (flat-side up).

9 Next, apply a crumb coat to the entire cake: this will help to achieve a super-smooth finish to the icing, which is vital for a drip cake. It basically involves applying an extremely thin coating of buttercream, so use a small, cranked palette knife to do exactly that. You should be able to see all of the sponges through the crumb coat.

10 You should now have a 'naked' finish to your cake. Place the cake in the fridge for 30-60 minutes for the crumb coat to set. Cover the remaining buttercream to stop it from drying out.

11 Use a large palette knife to apply a 5mm (¼in) coating of buttercream to the entire cake, so it's completely covered and 'rustic' looking.

12 To smooth over the sides, simply touch the icing with your cake scraper and rotate the cake stand/ serving plate until you achieve a smooth finish – an icing turntable comes in handy here but isn't essential. For the top of the cake, smooth the buttercream inwards towards the middle of the cake with a cake scraper to create nice, sharp edges and a smooth top.

13 To make the chocolate orange drip, place the chocolate and cream into a microwavable bowl and heat for about 20 seconds, then mix. Return to the microwave and continue to blast for 10-second intervals, mixing in between, until the mixture is smooth and completely melted. If using, stir in your orange extract.

14 Put the drip mixture into a piping bag and snip the end off, leaving a 3mm (⅛in) hole. Pipe the drip around the very edge of the cake slowly and carefully, encouraging it over the edge every 1cm (½in) or so. Squeeze out differing amounts as you go so that the drips vary in length.

15 Once the drips are all done, fit a piping bag with a large open star nozzle and fill with the remaining buttercream, then pipe a ring around the top of the cake. Finish with a little orange zest and, optionally, any gluten-free chocolate orange bars you can get your hands on.

TIP If you remove all the orange extract, you've got a chocolate drip cake. If you replace it with mint extract, you've got a mint chocolate drip cake. Then simply top with gluten-free chocolate that complements your flavours.

Real deal cinnamon rolls

MAKES 8 LARGE OF 16 SMALL ROLLS

For the dough

350ml (12fl oz) warm milk
10g (⅓oz) dried active yeast (ensure gluten-free)
170g (6oz) caster sugar, plus 15g (½oz)
360g (12½oz) gluten-free plain flour
80g (3oz) tapioca starch (ensure gluten-free), plus extra for dusting
50g (1¾oz) skimmed milk powder
2 tsp xanthan gum
2 tsp gluten-free baking powder
15g (½oz) psyllium husk powder (ensure gluten-free)
1 tsp cider vinegar
2 large free-range eggs
165g (6oz) butter, melted and cooled, plus extra for greasing

For the filling

70g (2¾oz) butter, very softened
90g (3¼oz) light brown sugar
1 tbsp ground cinnamon

For a cream cheese frosting

30g (1oz) butter, softened
115g (4oz) full-fat cream cheese
1 tsp vanilla extract
200g (7oz) icing sugar, sifted
1 tbsp milk

For a simple glaze

200g (7) icing sugar, sifted
1 tsp vanilla extract
2-4 tbsp milk or water

1 In a jug, stir together the warm milk, yeast and 15g (½oz) sugar. Allow to stand for 10 minutes until frothy.

2 In a large bowl or the bowl of a stand mixer, mix together the flour, tapioca starch, milk powder, xanthan gum, baking powder, psyllium husk powder and remaining sugar until well combined. Add the vinegar, egg, melted butter and yeast mixture.

3 In a stand mixer fitted with a beater attachment, or using an electric hand whisk, mix on a high speed for 3-5 minutes until combined – it should look thick and sticky. Place in a clean bowl, cover and place in the fridge for at least 4 hours (or overnight) to completely chill (or chill in the freezer for 2-3 hours).

4 Lightly grease a 28x18cm (11x7in) baking tin, or 2 x 20cm (8in) round cake tins.

5 Place the chilled dough on a surface well-dusted with tapioca starch. Knead until smooth, then roll out to a rectangle 40x25cm (16x10in) and 5mm (¼in) thick. Spread the softened butter all over the dough. Mix together the brown sugar and cinnamon, then sprinkle over the butter. With a long side closest to you, cut the dough into 8 strips (for large rolls), or 16 (for small rolls). Roll each into a tight swirl and place in the tin(s), with a little room between each. If they won't all fit, pop any extra in another tin. Cover and leave to prove in a warm spot (not too warm or the butter will melt) for 1-2 hours until doubled in size.

6 Preheat the oven to 160°C/Gas Mark 2. Bake for 35 minutes until golden. Halfway through baking, cover with foil (shiny-side up) if they're getting too dark. While baking, prepare the frosting or glaze.

7 For a cream cheese frosting, beat together the butter, cream cheese and vanilla extract until smooth. Add the icing sugar and mix well. Add enough milk to achieve a spreadable consistency.

8 To make a simple glaze, mix the icing sugar and vanilla together, then add enough milk or water so that it is smooth but thick and spreadable.

9 While the rolls are warm, spoon and spread the frosting on or drizzle over the glaze. Enjoy fresh and warm on the day that they're baked or refresh in the microwave.

Millionaire's shortbread

MAKES 9 LARGE OR 16 SMALL PIECES

For the shortbread base

200g (7oz) butter, softened, plus extra for greasing
100g (3½oz) caster sugar
300g (10½oz) gluten-free plain flour
¼ tsp xanthan gum

For the caramel layer

185g (6½oz) butter
3 tbsp golden caster sugar
3 tbsp golden syrup
397g (14oz) tin of condensed milk

For the chocolate topping

200g (7oz) milk chocolate
80g (3oz) white chocolate

1 Preheat the oven to 160°/Gas Mark 2. Grease a 23cm (9in) square baking tin and line with non-stick baking parchment, leaving a little overhang.
2 In a large bowl, cream together the butter and sugar until light and pale. Mix in the flour and xanthan gum, then bring together into a ball.
3 Press the dough into the tin, pushing it into the corners and making it flat and even. Prick the top all over with a fork, then bake for 20-22 minutes until slightly golden on top. Set aside to cool.
4 For the caramel layer, place all the ingredients in a pan over a low-medium heat. Allow the butter to melt and the sugar to dissolve, then mix to ensure it is combined. Turn the heat up so the mixture starts to bubble, then stir for about 5-8 minutes until the mixture has thickened and is a dark, golden colour.
5 Pour the caramel on top of the cooled shortbread layer, spreading it level, then set in the fridge for at least 2 hours.
6 In two separate bowls, melt both chocolates, either in the microwave (mixing in between short bursts) or a heatproof bowl over a saucepan of boiling water, without letting the water touch the bowl, stirring continuously.
7 Spread the milk chocolate all over the top of the set caramel layer, then quickly spoon dollops of white chocolate on top, using a skewer to create a swirly pattern. Place back in the fridge for 1 hour and 30 minutes, until the chocolate has fully set.
8 Remove the millionaires from the fridge about 30 minutes before you want to cut it, remove from the tin and, using a large knife warmed in hot water, cut into 9 large or 16 smaller squares. Store in an airtight container or freeze for 2-3 months.

BECKY'S TOP 5 GLUTEN-FREE BAKING TIPS

Grab a gluten-free flour blend from the supermarket

In the past, gluten-free baking used to feel like hard work compared to regular baking, because most recipes instructed you to create your own gluten-free flour blend. You'd often need 3-5 different gluten-free starches and flours and you'd likely need to create at least two separate flour blends too! These days, if you head to your supermarket's free-from aisle, you'll find gluten-free plain flour, self-raising flour and even bread flour too.

Start with a dedicated gluten-free recipe

Gluten-free baking is very rarely a case of taking any old recipe and using a gluten-free flour blend in place of wheat flour. This can work (with varying degrees of success) when it comes to sponge cakes, but for anything else, you'll need a dedicated gluten-free recipe.

Xanthan gum is your friend

This ingredient is often used in food products as a thickener, due to its sticky, glue-like property. Even though it has a strange name, you'll actually find this in supermarket free-from aisles as it's a staple in gluten-free baking.

Don't get caught out by gluten hiding in plain sight

Before you start baking, ensure that you check all your ingredients are gluten-free. You can do this by checking the ingredients label on the packaging, as well as the 'may contain' allergen warning. Wheat and gluten can pop up in the strangest of places.

When making gluten-free bread, forget everything you already know about baking bread

Baking gluten-free bread is an art of its own since 'regular' bread relies so heavily on gluten to function. Without gluten, you essentially have to take an entirely different route to achieve the same result.

For starters, most good gluten-free bread recipes will actually see you creating a wet batter as opposed to a workable dough; that's because gluten-free flour has a drastically different hydration level to wheat flour. But of course, once you remember to forget everything you already know, you'll find that baking gluten-free bread is actually a complete doddle.

WE LOVE… HALLOWEEN GHOST CUPCAKES p66 // HALLOWEEN BISCUITS pg68 // HALLOWEEN BAT-ENBERG pg70

SKILL LEVEL

Guide to skill levels

1 – Beginner
2 – Intermediate
3 – Advanced

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3
2
1
SKILL LEVEL

TECHNIQUES
PIPING BUTTERCREAM,
WORKING WITH WAFER PAPER
★ ★ ★

HALLOWEEN GHOST CUPCAKES

These spooky ghost cupcakes by Dani Brazier from Blue Door Bakery (www.bluedoorbakery.co.uk) are sure to give all your ghoul friends a real thrill…

YOU WILL NEED

FOR THE CAKE

- **cupcakes**
- **buttercream**

TO DECORATE

- **lavender Colour Mill**
- **grape violet sugarflair**
- **black sugarflair**
- **rejuvenator spirit**

EQUIPMENT

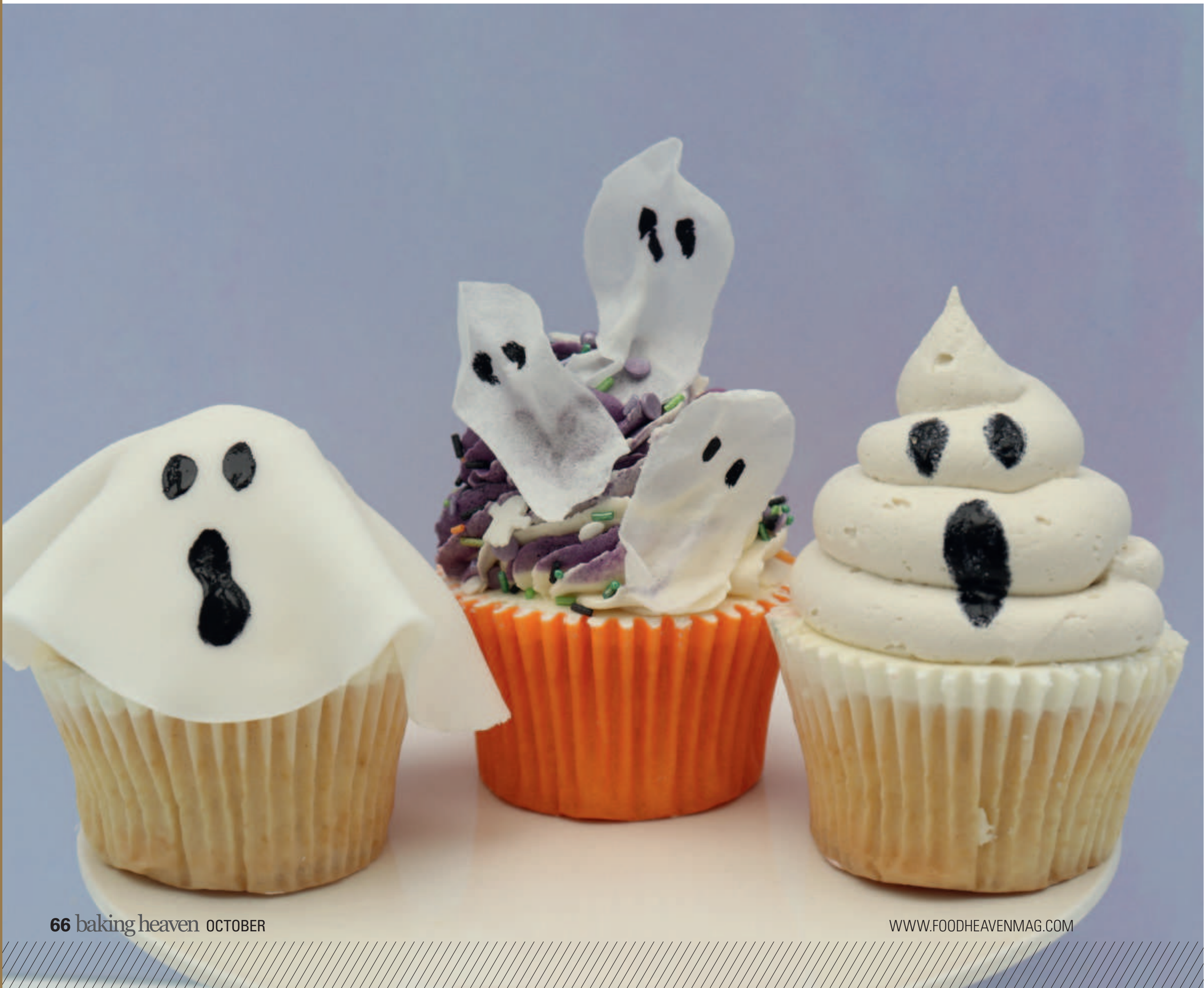
- **palette knife**
- **wafer paper**
- **small paintbrush**
- **Finch Bakery round open nozzle 1E**
- **piping bags**

1 Start by making the buttercream as white as possible. Add a drop of lavender into the buttercream and mix. Make sure you don't add too much. Just enough to get rid of the yellow tones.

2 Pop a dollop of buttercream on top of a cupcake and use a palette knife to spread it flat.

3 Pop the rest of the buttercream into a piping bag with a round open nozzle and pipe a circle around the cupcake.

4 Add some fun Halloween sprinkles into the centre of this.



5 Now finish off the piping. Pipe smaller circles going into a point on the top. Put the cupcakes in the freezer for 10 minutes to set.

6 Mix up some black sugar flair with a little rejuvenator spirit to make a paint. Take a small brush and paint on some eyes and mouth

7 Roll out some white fondant to 3mm (1/8in) thick and cut out a wiggle shape approximately twice as wide as your cupcake.

8 Pipe another tall swirl of buttercream. Gently lay this fondant over the top.

9 Make sure you are happy with the creases and ensure there is a flat face for you to paint on.

10 With the black paint, again paint a scary face on the front.

11 Take a sheet of wafer paper and cut out some small ghost shapes. Wet them lightly with water and allow the wafer to sink in.

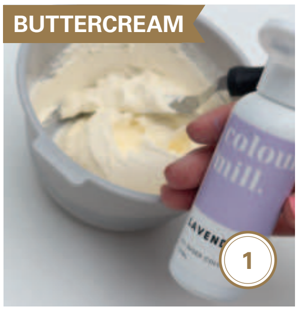
12 Once they become pliable, pick them up and crease them up slightly and add a bit of shape to them.

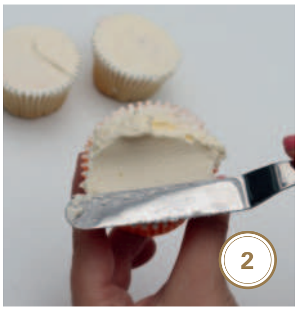
13 Mix up some purple buttercream. Add this onto some clingfilm in a row along with plain buttercream. Roll into a tube and snip off the end of the clingfilm, exposing the buttercream.

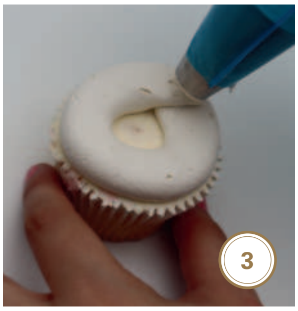
14 Put this into a piping bag with a 1E nozzle and pipe circles, gradually getting smaller, then add some sprinkles.

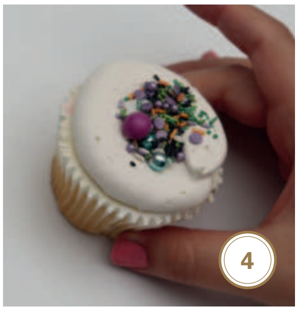
15 Once the wafer paper is dry, add the ghosts onto the buttercream, pressing gently.

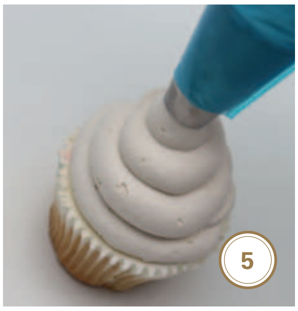
16 I added 3 ghosts down the front and some more sprinkles in the gaps.

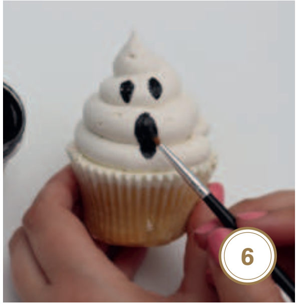


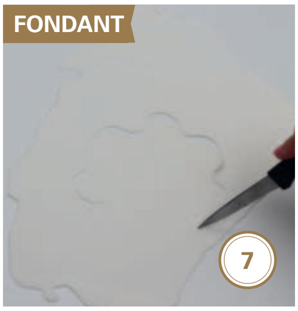


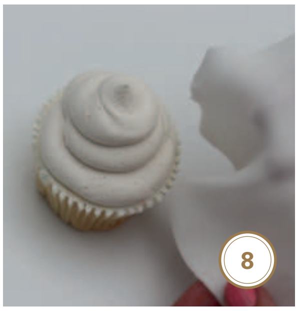


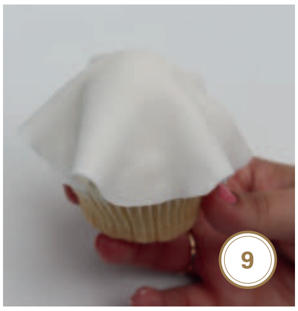


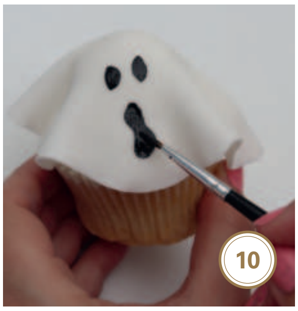


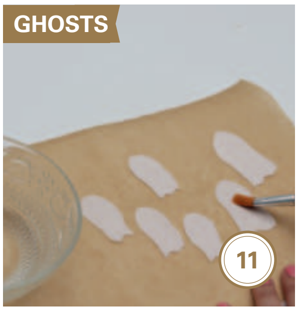


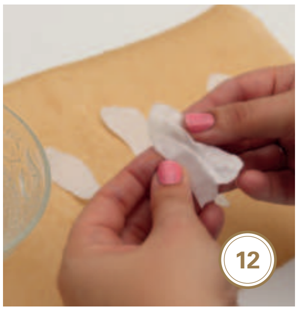


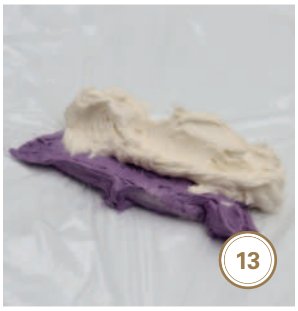


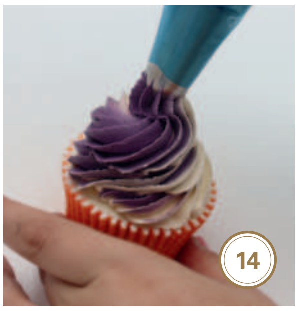


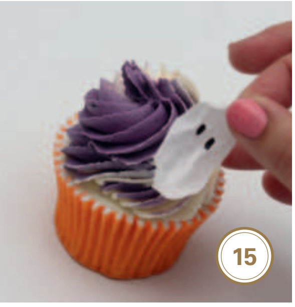


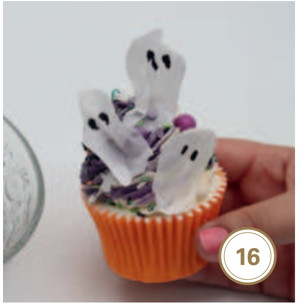












SKILL LEVEL 1

TECHNIQUES
DECORATING COOKIES,
WORKING WITH SUGARPASTE,
PAINTING WITH COLOURS
★ ★ ★

HALLOWEEN BISCUITS

These little biscuits by Lauren from One More Cupcake (www.onemorecupcake.co.uk) will really give the little ones a scary surprise when out trick or treating!

YOU WILL NEED

FOR THE BISCUITS

- **200g (7oz) unsalted butter**
- **200g (7oz) caster sugar**
- **1 large free-range egg**
- **1 tsp vanilla extract**
- **410g (14½oz) plain flour, plus extra for dusting**

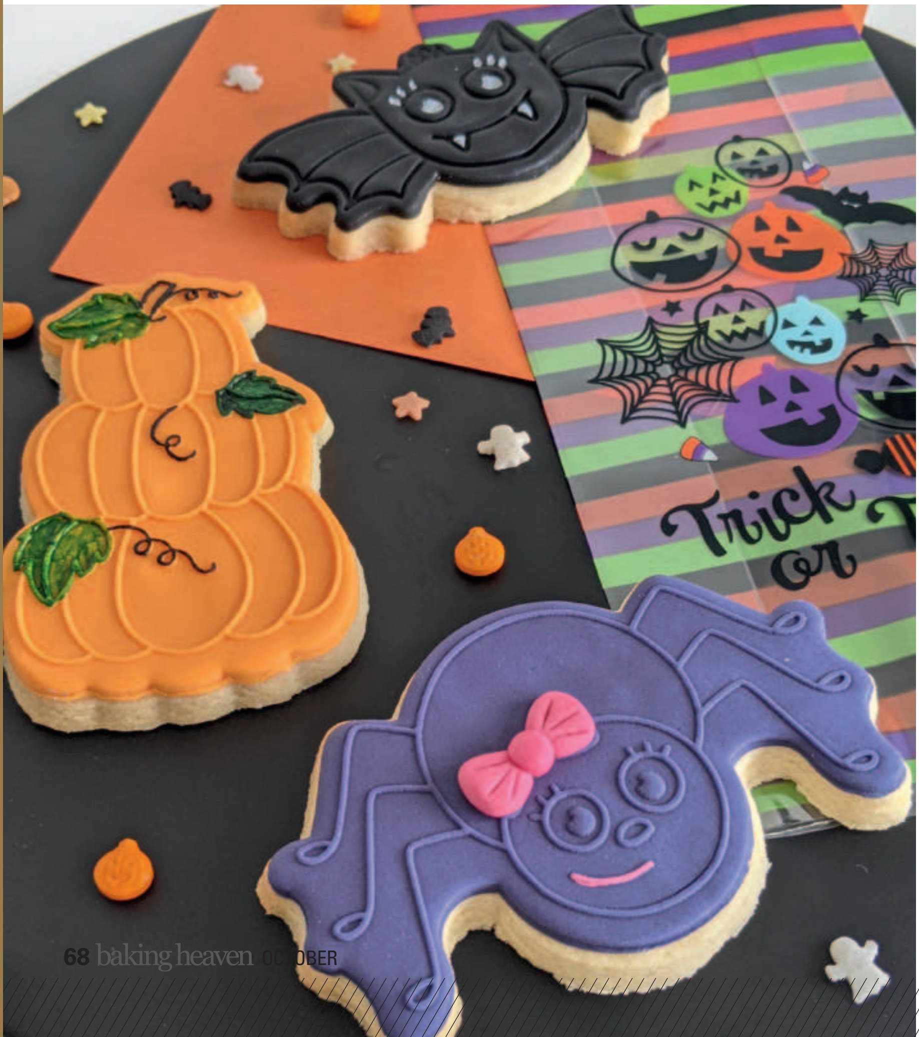
TO DECORATE

- **Renshaw sugarpaste (orange, black, purple, pink)**
- **lustre colours (light & dark green, dark brown, white, pink)**
- **royal icing sugar – watery consistency**

EQUIPMENT

- **biscuit cutters & embossers/ stamps (pumpkin, bat, spider)**
- **small and large rolling pins**
- **marzipan spacers**
- **baking tray**
- **silicone mat/ baking paper**
- **various paint brushes**
- **small palette knife**
- **cornflour**
- **rejuvenator Spirit**
- **edible glue**

1 To make the biscuits, use a stand mixer or electric hand-held whisk to cream together the softened butter and caster sugar until pale and fluffy. Next add the egg and vanilla extract. Once combined, add all the flour and whisk until the dough just starts to come together. Wrap the dough in clingfilm and let it chill in the fridge for 30 minutes, or overnight if possible. Once chilled, tip the dough out on to a floured surface and knead until pliable – it'll require a bit of elbow grease! Flour the surface once more and, using your large rolling pin, begin rolling out the dough. I use marzipan spacers either side of the dough to create an even thickness. Choose your favourite Halloween cookie cutters – I've gone for a pumpkin, bat and spider from Lissie Lou (www.lissielou.com). Once you've cut out all your biscuits place them on a baking tray lined with a silicone mat or baking paper and place in the fridge to chill for 30 minutes. Preheat the oven to 180°C/ Gas Mark 4. Pop the biscuits in the oven and bake for 8-10 minutes, or until they start to brown at the edges. Once baked, place on a wire rack to cool completely.



2 The cookie cutters I have chosen come with embossers and or stamps to create a raised or stamped design.

3 Dust the work surface lightly with cornflour and knead the orange sugarpaste until smooth and pliable. Roll the sugarpaste in a rough rectangle and dust the pumpkin embosser with cornflour. Place the sugarpaste on top and roll over the top of the embosser with a small rolling pin using even pressure.

4 Carefully peal the sugarpaste away from the embosser. Using the pumpkin cookie cutter, place the cutter over the design and press down firmly.

5 Mix royal icing with a little water until you have a watery consistency. Using a small brush, brush the biscuit with icing sugar and stick the sugarpaste down.

6 Place a small amount of lustre colours into a paint palette and mix with water or rejuvenator spirit to create a thickish paint consistency. Use a couple of different paint brushes to paint the leaves green and the stalk dark brown, then set aside to dry.

FOR THE BAT

7 Dust the work surface lightly with cornflour and knead the black sugarpaste until smooth and pliable. Roll the sugarpaste in a rough oval shape and dust the bat stamp with cornflour.

8 With the design facing down, press the stamp down using even pressure onto the sugarpaste, then lift off the stamp. Using the bat cookie cutter, place the cutter over the design and press down firmly.

9 Brush the icing sugar mixture onto the biscuit and place the sugarpaste bat on top.

10 Place a small amount of white lustre colour into the same paint palette and mix with water or rejuvenator spirit to create a thickish paint consistency. Using a small brush, paint the bat's fangs, eyes and eyelashes and set aside to dry.

FOR THE SPIDER

11 Dust a work surface lightly with cornflour and knead the purple sugarpaste until smooth and pliable. Roll the sugarpaste in a rough rectangle and dust the spider embosser with cornflour. Place the sugarpaste on top and roll over the top of the embosser with a small rolling pin using even pressure.

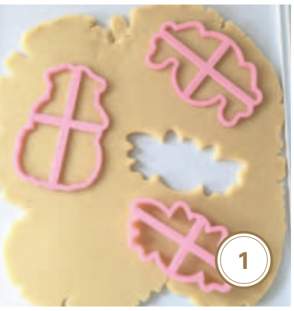
12 Carefully peal the sugarpaste away from the embosser. Using the spider cookie cutter, place the cutter over the design and press down firmly.

13 Brush the icing sugar mixture onto the biscuit and place the sugarpaste spider on top.

14 Take a small amount of pink sugarpaste and mould two small triangles and roll another piece in to a small ball.

15 Round off the edges of the two triangles and, using edible glue, stick them and the small ball down on top of the bow. Using the small palette knife, make indents in the sugarpaste.

16 Place a small amount of pink lustre colour into the same paint palette and mix with water or rejuvenator spirit to create a thickish paint consistency. Using a small brush, paint the spiders smile pink and set aside to dry.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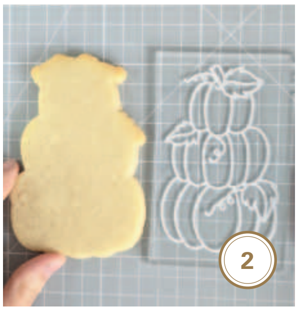
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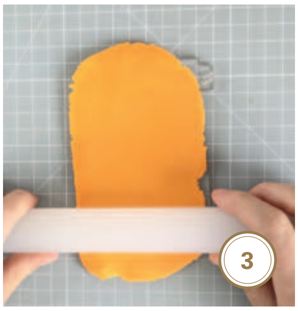
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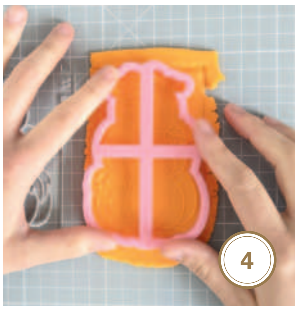
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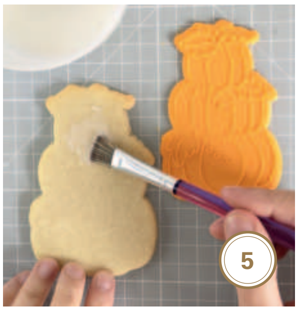
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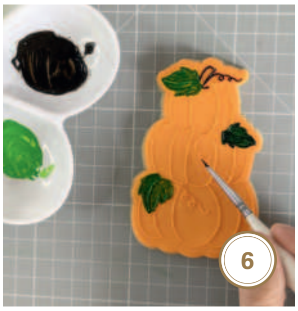
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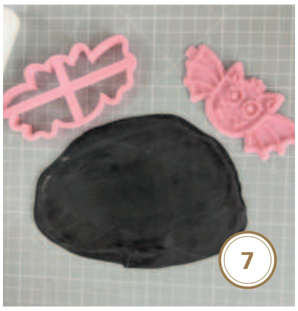
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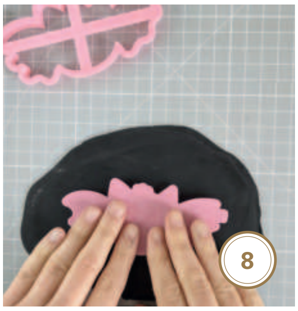
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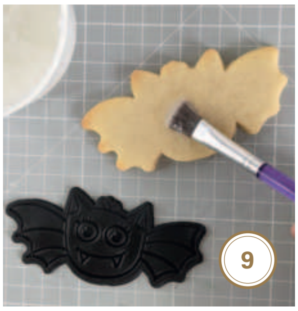
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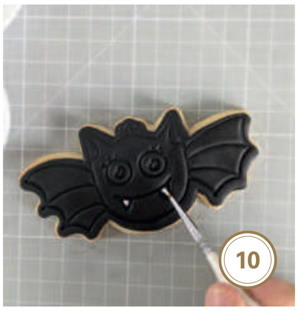
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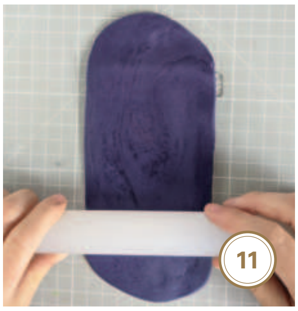
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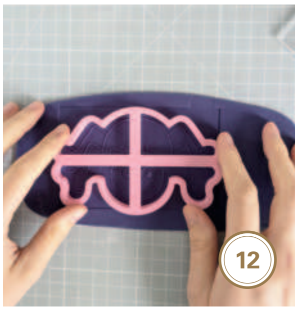
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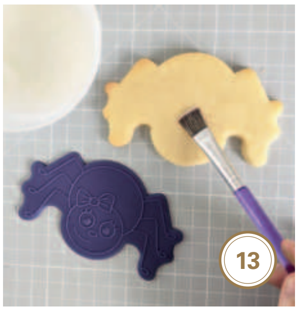
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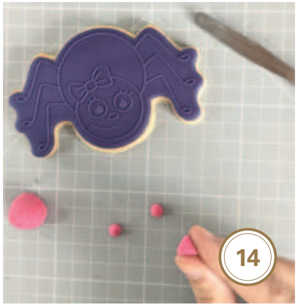
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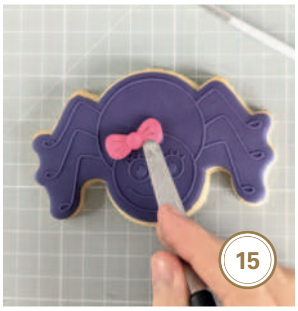
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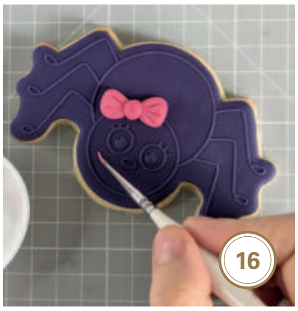
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Technique Focus

HOW TO MAKE A...
HALLOWEEN BAT-ENBERG

Hallo-queen Britt Box from She Who Bakes (www.shewhobakes.co.uk) has created this afternoon tea classic with a spooktacular twist...

Happy Halloween to all my spooky witches and warlocks out there! This is my absolute favourite time of year and to celebrate I wanted to make a seasonal twist on a classic bake.

Almond sponge coloured purple and orange, covered in golden marzipan and a layer of black sugarpaste, this delicious cake is definitely more of a treat than a trick! I've kept my battenberg flavours classically almond, but you can really get creative with it and swap out the almond flavouring for anything you like.

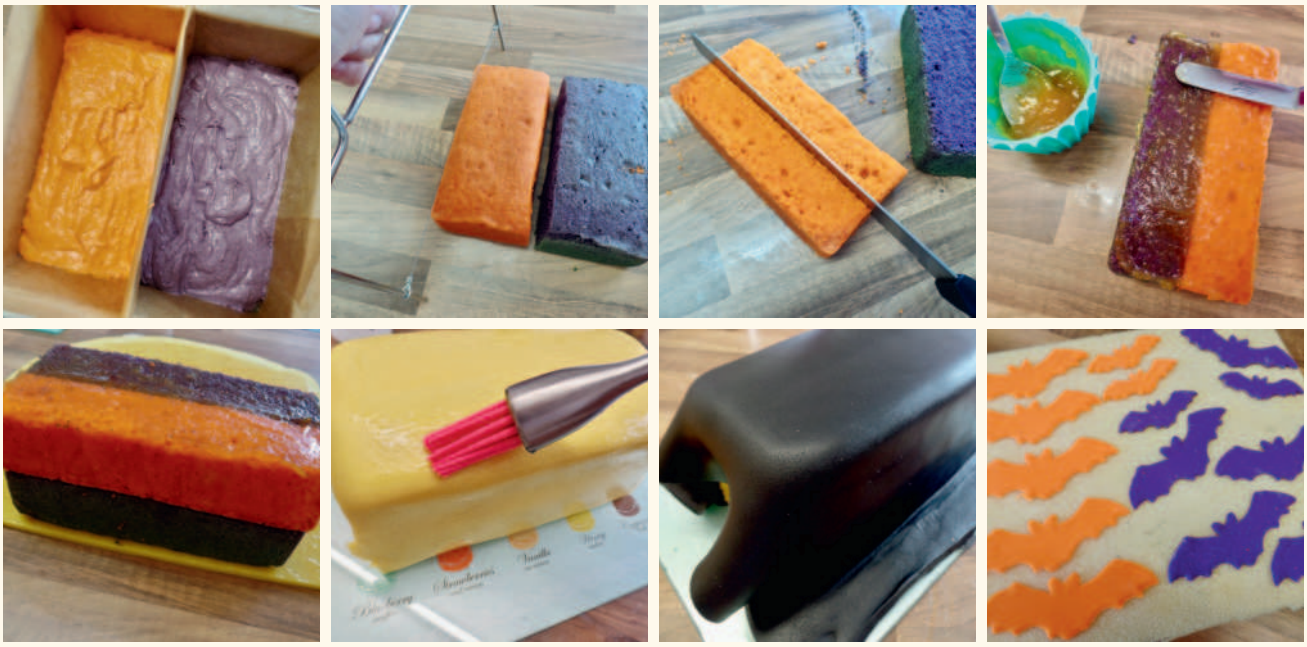
When it comes to baking the cake, you have a few options. You can double the recipe and use two 18cm (7in) square tins, or bake one cake at a time, then as a result you'll get two battenberg cakes. You can use a fancy, dedicated Battenberg tin. You can also make a greaseproof divider, which is what I'll be doing.

To make the greaseproof divider, firstly draw around an 18cm (7in) square tin twice, next to each other onto greaseproof paper, then cut this out. Next, fold a thick strip of foil the same length and height of your square tin.

Fold the greaseproof paper in half and slot in the foil strip into the fold. Finally, fold each side of the greaseproof paper the opposite way on both sides. You should be left with an 18cm (7in) square that has a folded piece in the middle covering the foil. Grease your tin liberally with cake release and stick in your divider before making the cake mix.

FOR THE SPONGE

- 185g (6¼oz) self-raising flour
- 45g (1½oz) plain flour
- 185g (6¼oz) butter
- 185g (6¼oz) golden caster sugar
- 50g (1¾oz) ground almonds
- 3 free-range eggs
- 2 tsp almond extract
- purple food colouring
- orange food colouring



1 Preheat the oven to 140°C/Gas Mark 1.
2 Cream together the golden caster sugar and butter, add the eggs and almond extract, then mix well.
3 Add the flours as well as the ground almonds and mix until combined.
4 Split the mix in half and colour one half purple and the other orange. I recommend using good quality, gel food colouring for all baking – they are much stronger and more colourful than their slightly cheaper supermarket counterparts.
5 Pour the first colour mix into one side of the tin and the second mix into the other. Bake in the oven for 1 hour and 15 minutes, or until a skewer comes out clean. Leave the cakes to cool in the tin and, when the tin is no longer too hot to touch, turn the cakes upside down onto greaseproof paper and leave to cool completely.
6 Once the cakes are cooled, level the top of the cakes using a sharp knife or cake leveller, then, cut each cake in half lengthways. You can do this by eye or, if you're picky like me, use a ruler.
7 Next, spoon a few tablespoons of apricot jam into a bowl and mix well to loosen. Using a cranked palette knife, spread the sides of two different coloured cake lengths with jam and press them together, then spread a thin layer on top. Do the same with the remaining pair of sponge slices and then stack the colours alternately.

TO DECORATE

I'm going to be covering my cakes in a layer of marzipan first and then a layer of sugarpaste, but if you don't like marzipan, feel free to skip that step.

- marzipan
- icing sugar
- apricot jam
- black sugarpaste
- piping gel or apricot jam
- purple food colouring
- orange food colouring
- Mexican or flower paste
- cornflour

1 Roll out the marzipan onto a work surface dusted with icing sugar. I like to use spacers to ensure I'm getting a nice thickness. Make sure it is long enough and wide enough to wrap around your Battenberg.
2 Flip over the marzipan and spread one side with apricot jam using a cranked palette knife. Once you've done this, carefully lift up the battenberg and place it onto the marzipan. Using a sharp knife, cut a straight edge.
3 Carefully roll up the cake in marzipan and smooth with your hands. Then, go in again and smooth with plastic or acetate smoothers. Once it is smooth, take a sharp knife and trim the excess marzipan from the sides. You can of course, leave it here, but you can cover it in sugarpaste as I have. I'm using black for a spooky bake!
4 Roll out the sugarpaste, then paint the marzipan-covered Battenberg with piping gel or a thin amount of apricot jam.
5 Using a rolling pin, carefully lift up the sugarpaste and gently lay it over the Battenberg. Smooth down with your hands and then plastic or acetate smoothers and trim off the excess. I have only covered three sides in sugarpaste instead of wrapping it like I did with the marzipan. I find this way a lot easier and the bottom layer of sugaspaste isn't really needed here. Use a small crimping tool to crimp along the top corners for decoration.
6 No bat-enberg would be complete without some additional bats. To make these, I used the same orange and purple colouring I used for the sponges and coloured two walnut-sized pieces of Mexican paste. For this, flower paste would work equally as well, but if you would like the bats to stand up as mine do, I wouldn't recommend using sugarpaste as it's just too soft.
7 Roll out the Mexican or flower paste onto a surface dusted with cornflour until it is very thin, then using a bat cutter, cut out your shapes and leave them to set, preferably overnight, on foam. Once dry, you can stick them into the soft sugarpaste easily.

This cake is best eaten on the day it is decorated as, with the edges exposed, it can dry out relatively quickly. If you are baking in advance however, you can make the sponges, double wrap them in clingfilm and cover in a layer of foil and freeze for up to 3 months. Make sure they are defrosted fully overnight before cutting and decorating.

This bake has so much scope for personalisation. You can colour the sponge however you like and cover in whatever is your favourite.

Happy baking and happy Halloween!

Britt xxx

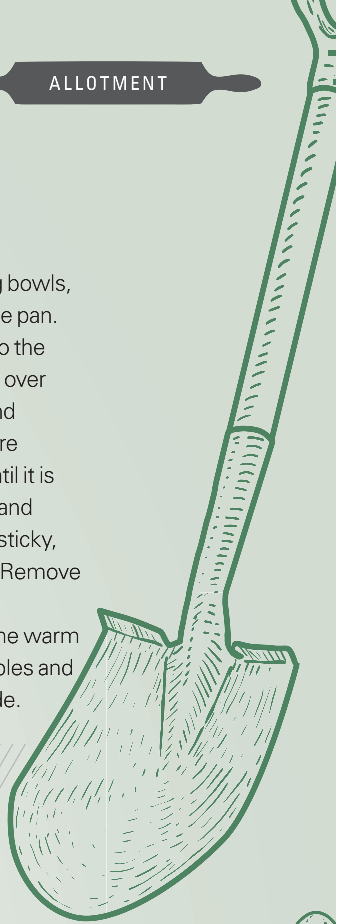
ALLOTMENT BAKING

Whip up a tasty treat using homegrown fruit and veg with these simple recipes by Kathy Slack

Rise and dine!

The recipes on pages 72-74 are taken from *From the Veg Patch* by Kathy Slack, published by Ebury. Photography by Kathy Slack.

From the Veg Patch
Kathy Slack



Stovetop apple breakfast crumble

SERVES 2, GENEROUSLY

30g (1oz) jumbo oats
25g (1oz) porridge oats
25g (1oz) medium oatmeal
1 tbsp milled linseed
1-2 tbsp set honey
60g (2oz) butter
2 tbsp flaked almonds
small, firm eating apples like Braeburn or Orange Pippin (nothing too floury or they'll disintegrate when you fry them)
natural yoghurt, to serve

1 Mix all the oats, oatmeal and linseed together in a bowl. Add the honey and half the butter and rub them into the oaty mixture with your fingertips until the butter is evenly distributed. Stir in the flaked almonds, then set aside.

2 Core, but don't peel, the apples and cut them into eighths. Melt the remaining butter in a frying pan over a medium-high heat and, when foaming, add the apple wedges and sauté for 8-10 minutes, turning occasionally, until golden brown. Scoop the apples into serving bowls, leaving the juices behind in the pan.

3 Tip the crumble mixture into the buttery apple juices and cook over a medium-high heat for around 5 minutes (keeping the mixture moving so it doesn't burn), until it is golden brown and the butter and honey have melted to create sticky, caramel nuggets of crumble. Remove from the heat.

4 To serve, scatter some of the warm crumble over the sautéed apples and offer some yoghurt on the side.

Pumpkin & sage cake

with thyme and feta frosting

SERVES 8

300g (10½oz) self-raising flour
250g (9oz) soft light brown sugar
2 tsp bicarbonate of soda
½ tsp flaky sea salt
200g (7oz) butter, melted and slightly cooled
4 free-range eggs
500g (1lb 1oz) winter pumpkin or squash, peeled, deseeded and coarsely grated (see intro)
10 sage leaves, finely chopped

For the frosting

75g (2¾oz) feta cheese
200g (7oz) full-fat cream cheese
200ml (7fl oz) double cream
75g (2¾oz) runny honey
2 tbsp chopped thyme leaves, and a few thyme flowers if you have time

1 Preheat the oven to 200°C/Gas Mark 6. Line two 20cm (8in) round cake tins with baking parchment.

2 Mix together the flour, sugar, bicarbonate of soda and salt in a large bowl.

3 Whisk together the cooled melted butter and eggs in a jug. Pour into the bowl of dry ingredients and stir together. You will think, 'No good can come of this,' but trust me. Add the grated pumpkin or squash and the chopped sage and mix well.

4 Divide the batter equally between the lined cake tins, levelling off the tops, then bake for 40 minutes or until a skewer comes out clean when inserted into the centre of the cakes.

5 While the cakes cook, make the frosting. Use a spatula to smudge the feta into a paste in a large bowl. Add the cream cheese, double cream, honey and 1 tbsp of the chopped thyme, then mix together briskly until it forms soft, billowy peaks.

6 Once cooked, take the cakes out of the oven and leave to cool in the tins for 10 minutes, before turning out onto a wire rack to cool completely. Once cool, spread a third of the frosting on the top of one cake, pop the other cake on top and cover the whole thing liberally and messily with the rest of the frosting. Sprinkle with the remaining thyme leaves and flowers (if you have some) and serve. The cake will keep in an airtight container in a cool place (but not a fridge) for a couple of days.

Beetroot, tahini & almond brownies

MAKES 9

For the pâte à choux

- **300g (10½oz) whole, raw beetroots**
- **175g (6oz) good dark chocolate (at least 70% cocoa solids), chopped into small chunks**
- **175g (6oz) butter, cut into cubes**
- **2 free-range eggs**
- **85g (3oz) caster sugar**
- **70g (2¾oz) demerara sugar**
- **100g (3½oz) plain flour**
- **½ tsp baking powder**
- **160g (6oz) rich milk chocolate (I use one that's 55% cocoa solids), chopped into small chunks**
- **4 tbsp tahini**
- **50g (1¾oz) whole, blanched almonds, roughly chopped**

1 Preheat the oven to 210°C/Gas Mark 6. Wrap each beetroot in foil, then place them on a baking tray and roast for 1 hour. They will be almost cooked through, but still slightly firm to touch. Unwrap the parcels and leave to cool, then peel and grate the beetroots using the coarse side of a box grater. Should the beetroot be very watery once grated, squeeze out the excess water and pour away. Set aside.

2 Reduce the oven temperature to 185°C/Gas Mark 4 and line a small roasting tin or square cake tin (roughly 20x20cm (8x8in)) with baking parchment.

3 Put the dark chocolate and butter into a heatproof bowl set over a pan of simmering water (making sure the bottom of the bowl doesn't touch the water underneath) and let everything melt together gently, stirring only occasionally. Remove from the heat and leave to cool a little.

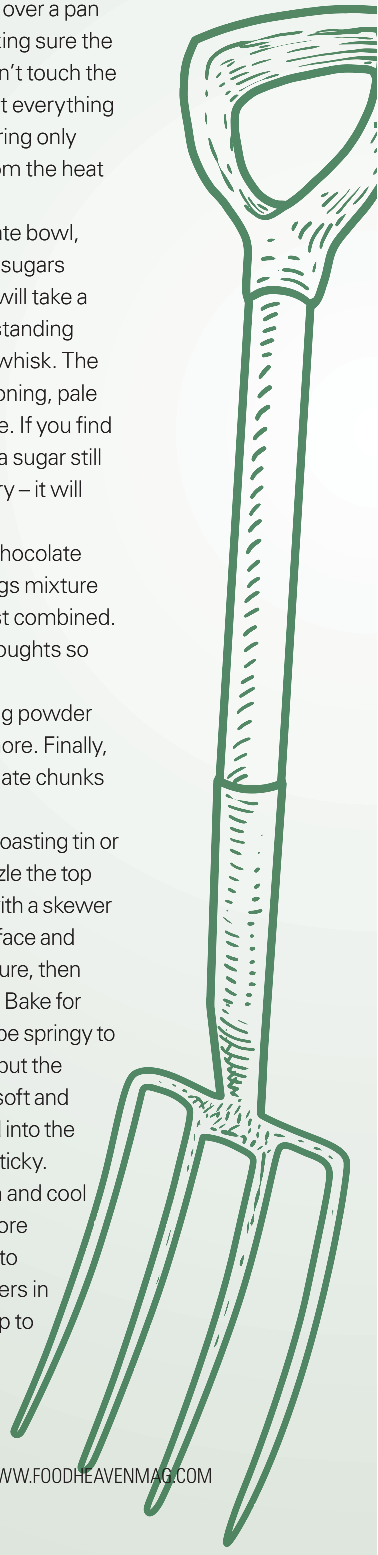
4 Meanwhile, in a separate bowl, whisk the eggs and both sugars together until thick. This will take a good 5 minutes in a freestanding mixer or with an electric whisk. The mix should be thick, ribboning, pale and quadrupled in volume. If you find the odd grain of demerara sugar still floating about, don't worry – it will dissolve with cooking.

5 Next, add the melted chocolate mixture to the beaten eggs mixture and fold together until just combined. Think calm and gentle thoughts so the mixture stays airy.

6 Add the flour and baking powder and fold together once more. Finally, stir in the rich milk chocolate chunks and the grated beetroot.

7 Pour into the prepared roasting tin or cake tin and level off. Drizzle the top with tahini, swirling it in with a skewer so some stays on the surface and some whirls into the mixture, then scatter over the almonds. Bake for 30-35 minutes. It should be springy to the touch and set on top, but the middle should stay quite soft and moist – a skewer inserted into the centre should come out sticky.

8 Remove from the oven and cool completely in the tin, before turning out and cutting into squares. Store any leftovers in an airtight container for up to 3 days – but you'll have eaten them before then.



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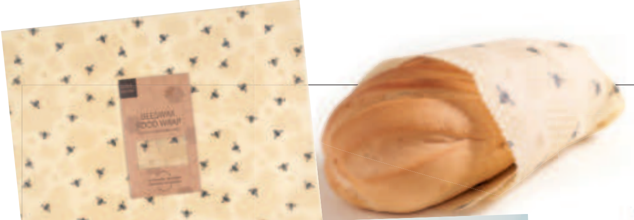
THESE ECO-FRIENDLY PRODUCT IDEAS WILL BECOME A STAPLE IN YOUR HOUSEHOLD!

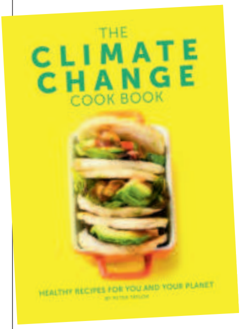


Designed for you to use in everyday life, these **beeswax wraps** are free of toxic chemicals and made with natural cotton, beeswax, jojoba oil and tree resin. Priced £12.50 for an XL bread wrap, see the full range at www.wildandstone.com

Practical and stylish, these **knitted cotton hand towels** make a useful and attractive addition to your home. They're highly absorbent so are perfect for drying plates but also really soft and kind to skin, so ideal for use on your hands. Available from www.wildandstone.com, priced £12.50.

Formulated using the finest quality ingredients and beautifully blended essential oils which are kind to your skin, British brand Read the Label has created a range of performance-driven, health-conscious **household products** that are free from chemicals, SLS, SLES, parabens, artificial dyes and brightening agents. Find out more at www.readthelabellondon.com

The Frank Green **My Eco Gift Set** includes a ceramic reusable 10oz cup with push button lid and a ceramic reusable 34oz bottle with straw lid. Available in a range of colourways, this is a thoughtful gift for an eco-conscious friend or family member! Priced £60.95 from www.uk.frankgreen.com



The Climate Change Cook Book is a guide to eating healthily in a way that benefits not only your body, but your environment too. It features over 65 recipes designed to offer information and inspiration for finding a balance between sustainability, nutrition and flavour. Published by Meze Publishing, priced £18 from bookshops and online at www.mezepublishing.co.uk

With 80% recycled steel blades, and handles crafted from 35% wheat fibre, build a greener kitchen with the **Viners Organic Knife Blocks**. Available in muted colours of green and natural, the set includes a chef's knife, carving knife, bread knife, utility knife and paring knife. Each set comes with a 10-year guarantee, RRP £45 from www.viners.co.uk

Renshaw Salted Caramel Flavour Icing is an indulgent, ready-to-use salted caramel icing perfect for spreading, topping & filling cakes. It's beautifully creamy with a perfectly balanced saltiness that creates the most delicious cakes, and is made with natural Halen Mon Anglesey sea salt. There are no artificial colours or flavours, and the tasty salted caramel flavour pairs well with chocolate bakes, or spiced autumnal recipes like carrot and apple cake. From £2.75, available from Lakeland, Hobbycraft and your usual sugarcraft supplier.

Securely store food waste in the **large Easy-Clean Compost Bin**. A stay-open lid provides a helping hand when clearing plates and is removable for easy cleaning, while the smooth, rounded interior avoids food build up in corners. Available in two colourways of classic white or on-trend charcoal to suit any style of kitchen. RRP £30, available from John Lewis and Amazon.

Buying or baking a gift for a loved one? These reusable and **100% recyclable gift wrapping and tag sets** are completely plastic, glitter, foil and metallic ink free. Priced from £3 from www.storigraphic.com

FOOD HEAVEN

★ NEXT ISSUE

baking heaven

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baking heaven

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SAVOURY HEAVEN

Bake up a storm with savoury snacks AND lunches!

WE LOVE... CRUMPETS pg78 // CHEESE SHORTBREAD p79 // VEGETABLE TART pg80

For the twice-baked goat's cheese soufflé, see page 80

By Carr's (www.carrsflour.co.uk)

Crumpets

MAKES 12

175ml (6fl oz) semi-skimmed milk
225g (8oz) Carr's Plain Flour
2½g fast action dried yeast
2 tsp granulated sugar
175ml (6fl oz) warm water
1 tsp salt
1 tsp bicarbonate of soda
vegetable oil, for cooking

1 Warm the milk and whisk in the flour, yeast and sugar, then add half the warmed water and beat to a smooth batter. Gradually add the remaining water to create a thick and smooth batter mix. Cover with clingfilm and rest in a warm place for up to 2 hours.

2 Once the batter is foaming, whisk in the salt and bicarbonate of soda.

3 Heat a heavy frying pan or flat griddle on the stove. Apply a little oil with a brush or kitchen paper to grease the pan and the insides of 3-4 crumpet rings. Place the rings in the heated pan or griddle and, once hot, add batter to each ring to just below the top of the ring.

4 Cook for 5 minutes at a medium heat. Holes will appear in the top surface as the crumpet batter sets. Flip each crumpet over and cook for another 2-3 minutes. Repeat to make 12 crumpets. Leave to cool on a wire rack.

5 When ready to serve, toast under a grill or in a toaster and serve with plenty of butter. Add the topping of your choice – golden syrup, jam or honey are perfect, or try Marmite and Lancashire cheese toasted under the grill for a super snack.

Red pepper & feta swirls

MAKES 5

180g (6oz) Odysea Creamy Feta and Greek Yoghurt Spread
1 x 320g (12oz) pack of ready rolled puff pastry
1 Jar of Odysea Flame Roasted Red Peppers, halved lengthwise
a small handful of thyme leaves
2 tsp nigella seeds
2 tsp freshly ground black pepper
1 free-range-egg, beaten

For the harissa yoghurt dip

8 tsp Odysea Greek Yoghurt
3 tsp harissa paste
2 tsp Odysea Pine & Fir Tree Honey

1 Preheat the oven to 200°C/Gas Mark 6 and line a baking tray with parchment paper.

2 Allow the puff pastry to come to room temperature, then roll it out in front of you so that the longest edge is closest to you.

3 Spread over the yoghurt and feta spread to completely cover the pastry, making sure to go right to the edges.

4 Take the halved peppers and evenly distribute a single layer over the pastry, then sprinkle over the thyme leaves and pepper.

5 Roll the pastry, gently tucking in the peppers as you go, into a long swirl, then divide evenly into 5 swirls. Place the swirls on the baking tray and brush with egg wash, then sprinkle with the nigella seeds and bake in the centre of the oven for 25 minutes until golden.

6 While the swirls are baking, combine the ingredients for the dip in a mixing bowl and stir to combine, then spoon into a serving bowl.

7 Serve the swirls warm with the cool yoghurt dip.

By Odysea (www.odysea.com)

Mushroom & thyme leaf tart

SERVES 6

15g (½oz) butter
1 tbsp extra-virgin olive oil
300g (10½oz) mushrooms, chestnut or flat mushrooms if possible, roughly sliced
1 tsp fresh thyme leaves
225ml (8fl oz) double cream
2 organic, free-range eggs, plus 1 egg yolk
50g (2oz) freshly grated parmesan cheese, preferably Parmigiano Reggiano
a good pinch of cayenne pepper
sea salt and freshly ground black pepper

For the shortcrust pastry

115g (4oz) plain flour
50-75g (2-3oz) cold butter
1 organic, free-range egg or egg yolk, plus a little beaten egg white

1 First, make the shortcrust pastry. Sift the flour into a bowl, cut the butter into cubes and rub into the flour across your fingertips. Keep everything as cool as possible. When the mixture looks like coarse breadcrumbs, stop.

2 Whisk the egg or egg yolk and add about 1 tbsp water. Take a fork or knife and add just enough liquid to bring the pastry together, then collect the dough into a ball with your hands.

3 Wrap the pastry in baking parchment and leave to rest in the fridge for 15-30 minutes.

4 Roll out the pastry thinly and use it to line an 18cm (7in) tart tin with a pop-up base; the pastry should come up just above the top of the tin. Trim off the excess, leaving a slight overhang. Line with baking parchment and fill with dried beans, then chill for 15 minutes.

5 Preheat the oven to 180°C/Gas Mark 4. Bake the pastry case 'blind' for about 25 minutes. Remove the parchment and beans, brush the base with a little beaten egg white and cook for 3-4 minutes.

6 Melt the butter in a frying pan over a high heat, add the oil and fry the mushrooms for 5-6 minutes. Add the thyme leaves and seasoning. Cook until all the juice has evaporated, then set aside to cool.

7 Whisk the cream in a bowl with the eggs and egg yolk, then stir in the mushrooms and parmesan. Add the cayenne and more seasoning if necessary. Pour into pastry case and bake for 30-40 minutes or until the filling is set and the top is delicately browned. Serve with a green salad.

Recipe taken from *How to Cook: The 100 Essential Recipes Everyone Should Know* by Darina Allen, published by Kyle Books. Photography by Nassima Rothacker.

DARINA ALLEN:
HOW TO COOK
The 100 essential recipes everyone should know

By The Easy Peasy Baking Campaign (www.fabflour.co.uk)

By The Easy Peasy Baking Campaign (www.fabflour.co.uk)

3-ingredient cheese shortbread

MAKES 20

150g (5½oz) self-raising flour
100g (3½oz) salted butter, chilled and cubed
75g (2¾oz) grated Cheddar cheese

1 Preheat the oven to 200°C/Gas Mark 6 and line a baking tray with parchment.

2 In a mixing bowl, crumble the grated cheese with your fingers to make it as fine as possible. Remove 25g (1oz) and set aside.

3 Add the flour, followed by the butter into the remaining cheese, then bring it together with your fingers until a dough is formed.

4 Tip the dough out onto a lightly floured surface and roll it out to a thickness of about 5mm (¼in), then cut out rounds using a cutter or alternative.

5 Place onto a baking tray, then sprinkle each biscuit with the remaining crumbled cheese. Bake for 10-12 minutes until golden, then allow to cool before serving.

By Maple from Canada (www.maplefromcanada.co.uk)

Herby green vegetable tart with maple

SERVES 4-6

350g (12oz) pack of pre-made shortcrust pastry
200g (7oz) purple spouting broccoli
80g (3oz) fresh or frozen peas
75g (2¾oz) sugar snap peas
250g (9oz) kale
a bunch of asparagus (thinly sliced)
150g (5½oz) goat's cheese, diced into 1cm (½in) cubes
3 free-range eggs
2 tbsp pure Canadian maple syrup (preferably amber syrup for its rich taste)
200ml (7fl oz) double cream
200ml (7fl oz) crème fraîche
a pinch of ground nutmeg
salt and freshly ground black pepper, to taste

1 Preheat the oven to 190°C/Gas Mark 5. Line a baking tray with greaseproof paper and roll out the pastry.
2 Blanch all the greens in boiling water, drain, then layer onto the pastry.
3 Whisk the eggs, maple syrup, double cream, crème fraîche and nutmeg together, then pour the mixture over the greens.
4 Bake in the oven for 10 minutes. Remove from the oven, crumble over the goat's cheese and season with salt and pepper. Return to the oven and bake for a further 10-15 minutes.
5 Leave to rest for 5 minutes, then serve warm.

Twice-baked goat's cheese soufflé

SERVES 4

110g (4oz) goat's cheese (cut into quarter inch cubes)
15g (½oz) chopped chives
225ml (8fl oz) milk
1 tsp grated fresh nutmeg
25g (1oz) unsalted butter, plus extra for greasing the ramekins
25g (1oz) self-raising flour
2 large free-range eggs, separated
freshly grated parmesan
50ml (1½fl oz) pure Canadian maple syrup (preferably amber syrup for its rich taste)

1 Preheat the oven to 210°C/Gas Mark 6½.
2 Warm the milk, maple syrup and nutmeg in a pan and bring up to simmering point.
3 In a separate pan, melt the butter, then add the flour and stir for 3-4 minutes until it makes a glossy paste. Gradually add the warm milk mixture, little by little, stirring well until combined.
4 Simmer for 2-3 minutes, then transfer into a large mixing bowl and beat in 2 egg yolks. Add the chopped chives and goat's cheese.
5 In a separate bowl, whisk the egg whites into soft peaks, then fold the egg white mixture into the cheese and milk mixture to combine. Divide the mixture into 4 buttered ramekins.
6 Place the ramekins into a roasting tray with 2.5cm (1in) boiling water, then bake in the oven for 15-20 minutes until the soufflés have risen and are springy.
7 Sprinkle with parmesan and serve warm.

TIP: Make a batch to store in the freezer, then reheat from frozen in the oven for 20-25 minutes.

By Maple from Canada (www.maplefromcanada.co.uk)

BAKING ESSENTIALS

Getting a bake just right comes down to the little details and it's our mission to make all your bakes perfect with these essential tips, ideas and tools.

The Easy Peasy Baking Campaign's Guide To The Perfect Cookie

It should be one of the simplest things to bake, but so often we get it wrong. Whether you are an old pro or a novice to the baking game, these tips and tricks for the perfect cookie by The Easy Peasy Baking Campaign (www.fabflour.co.uk) will stand you in good stead when looking to fill up the cookie jar...

Mixing: When mixing the butter and sugar, don't mix too quickly or for too long! If there's too much air in the mixture and it's light and fluffy it'll sink when cooking.

Weigh: If you're after uniform cookies, weigh each ball of cookie dough before placing it on your baking sheet.

Flour: Different flours will affect the shape and texture of your cookies. Flour with a higher protein content, like bread flour, will spread less when baking and create a chewier texture. As self-raising flour typically has a slightly lower protein content than plain, mixing flours can give you more control over your cookie shape and consistency.

Chilling: Once your cookies are laid out on the baking tray, chill the unbaked cookies in the fridge overnight. This will ensure your cookies do not spread too thin and have thick, soft centres once baked. (Remember, your cookies will continue to bake on the cooling rack, so you want them to be slightly under baked in the middle when you take them out of the oven).

Space: Give your cookies at least 3-5cm (1-2in) space between each other on the tray so they don't mould into one giant cookie in the oven.

HELP! What's gone wrong?

This month, Channel 4's *Extreme Cake Makers*, Phil and Christine Jensen from BlackBox Cake look at the reasons your cakes end up dry and how to avoid this common baking disaster...

"Why are my cakes dry?"

Dry cake are such a disappointment! So how do we avoid them? Here are three simple things to help:

1. **Bake your cake until it is just done** – The most likely cause of a dry cake is either it was baked too long or at too high a temperature. Check your cake a couple of minutes before it is due to come out. If you press the top and it springs back you can take it out.

2. **Wrap your cakes** – your cake might have been just perfect, but it got left out too long. Either wrap it well in clingfilm or put it in a storage box to keep the moisture in. Even better, smother the whole thing in buttercream and it will lock all the moisture in AND you can eat the buttercream!

3. **Use a simple syrup** – It's not cheating, it's what pastry chefs do all the time. A simple syrup is a 50/50 mix of sugar dissolved in water. Give your sponges a liberal soaking (they can take it) and you'll have a wonderfully moist cake. You can also flavour your syrup for an extra portion of YUM with your cake. If you've made a lemon drizzle cake, you've already made one without knowing it!

BLACK BOX CAKE

www.blackboxcake.com

BAKING *with kids!*

GHOULISH GINGERBREAD MUFFINS

"I love autumn and Halloween, a time to get creative. There are so many cute decorations you can pick up online to make beautiful, frosted muffins look stunning and spooky. These rich, warmly spiced muffins are complemented with a salted caramel frosting," says James Hillery. (www.cluckmuckcook.com)

MAKES 12

For the muffins

- **300g (10½oz) plain flour**
- **160g (5½oz) dark brown sugar**
- **1 tsp baking powder**
- **2 tsp ground cinnamon**
- **1 tsp ground ginger**
- **¼ tsp sea salt**
- **2 large free-range eggs**
- **1 tsp vanilla extract**
- **100g (3½oz) unsalted butter, melted**
- **110g (4oz) honey**
- **60g (2oz) treacle**
- **100ml (3½fl oz) milk**
- **orange food colouring**

For the frosting

- **250g (9oz) unsalted butter, at room temperature**
- **500g (1lb 1oz) icing sugar**
- **100g (3½oz) salted caramel sauce**
- **Halloween toppers or sprinkles, to decorate**

For the muffins

1 Preheat the oven to 180°C/Gas Mark 4 and line a 12-hole muffin tin with paper muffin cases.

2 Gently warm the unsalted butter in a small saucepan until it has melted.

3 In a large bowl, combine the flour, sugar, baking powder, cinnamon, ginger and salt.

4 In another mixing bowl, combine the eggs, vanilla extract, melted butter, honey, treacle and milk.

5 Add the wet ingredients to the dry and whisk until just combined and the batter is smooth.

6 Divide the batter evenly between the 12 cases.

7 Bake in the oven for about 30 minutes, or until a skewer comes out clean.

For the frosting

8 Place the unsalted butter and salted caramel sauce in a mixing bowl. Beat with an electric whisk for about 1 minute until fluffy.

9 Add in the icing sugar, then whisk carefully on a low speed until fully incorporated.

10 Add orange food colouring and whisk until you have an even, bright colour, scraping down the bowl as needed.

11 Generously spread or pipe onto the muffins.

12 Decorate with some Halloween toppers or sprinkles.

HAPPY HALLOWEEN

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WHAT'S INSIDE?

Stylish, picture-perfect and delicious, macarons are the ultimate in pretty sweet treats. Adaptable to any colour scheme or flavouring, these delicate little fancies make the perfect gift or centrepiece for a smart afternoon tea. This gorgeous book gives you step-by-step instructions on how to master the basic macaron recipe so that you always get a crisp exterior, chewy cookie, and flavoursome filling.

Coconut & Mango

Sakura Cherry Blossom

Author: Annie Rigg & Loretta Liu **Publisher:** Ryland Peters & Small **Format:** Hardback **ISBN-13:** 9781788792011

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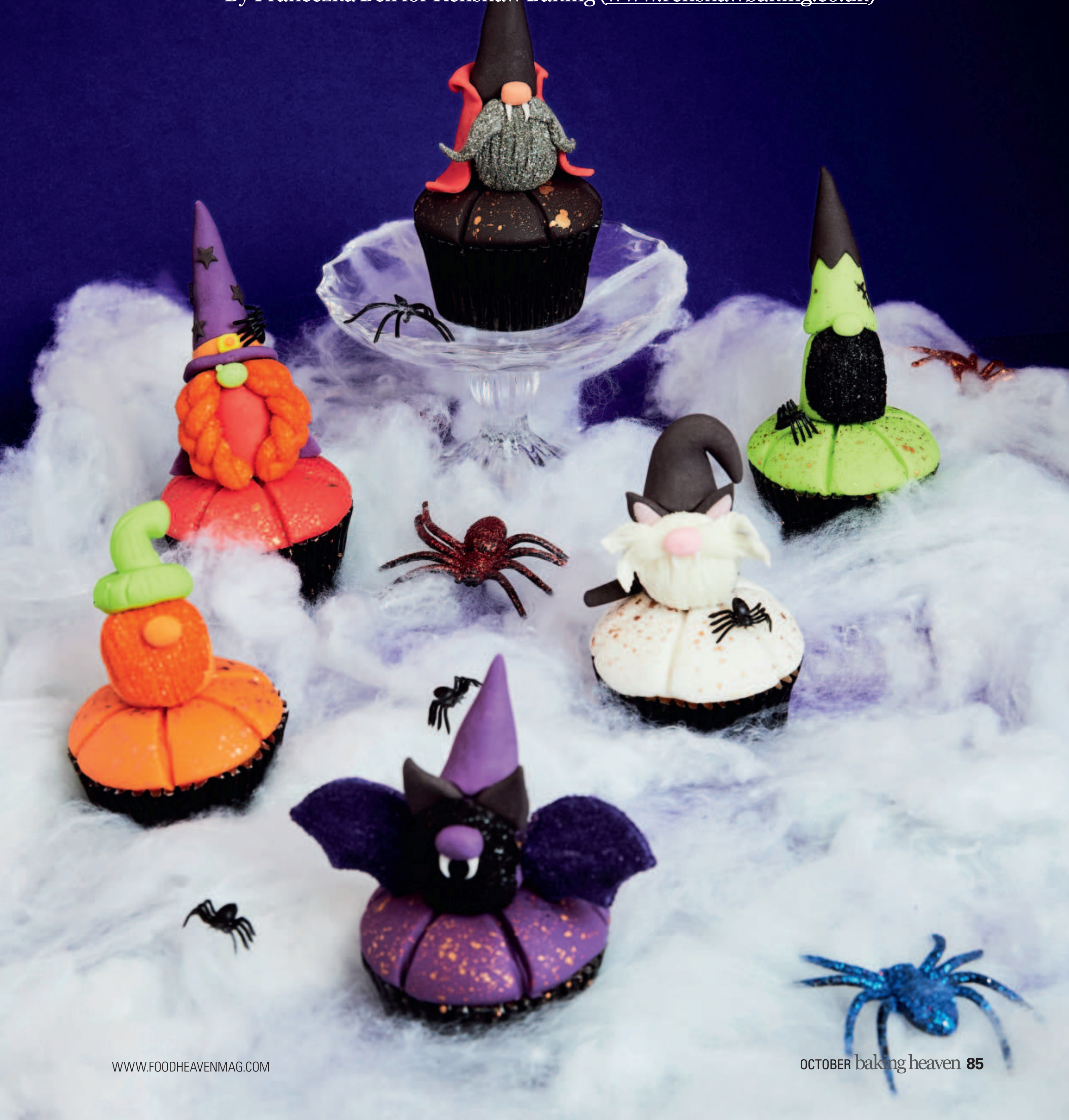
HALLOWEEN GONKS

By Francezka Bell for Renshaw Baking (www.renshawbaking.co.uk)



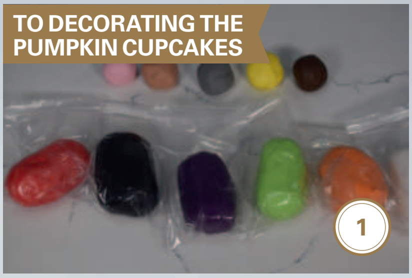
MAKES 10

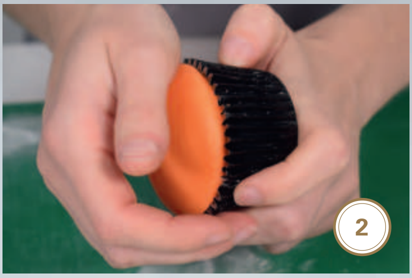
1kg Renshaw Ready to Roll Icing White
Rainbow Dust ProGel Black
Rainbow Dust ProGel Red
Rainbow Dust ProGel Lime
Rainbow Dust ProGel Orange
Rainbow Dust ProGel Purple
Rainbow Dust ProGel Baby Pink
Rainbow Dust ProGel Peach
Rainbow Dust ProGel Chestnut
Rainbow Dust ProGel Yellow
Rainbow Dust ProGel Grey
Rainbow Dust Metallic Paint Dark Gold
Rainbow Dust Cake Craft Pen Black
Rainbow Dust Glitter Black
Rainbow Dust Glitter Orange
Rainbow Dust Glitter Purple
Rainbow Dust Glitter White
Rainbow Dust Glitter Silver
Rainbow Dust Edible Glue
Rainbow Dust Tylo Powder
6 domed cupcakes
apricot jam (boiled and cooled)

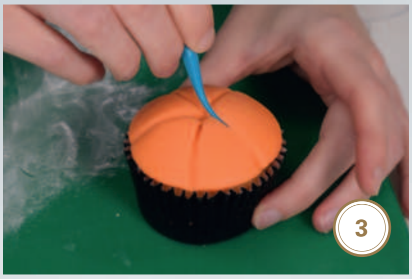
Equipment

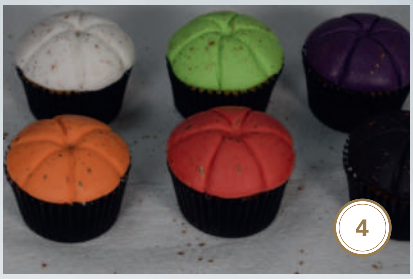
pastry brush
circle cookie cutter (same size as cupcakes)
mini star plunger cutter

TO DECORATING THE PUMPKIN CUPCAKES







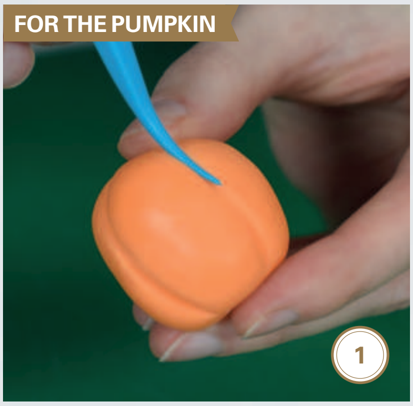


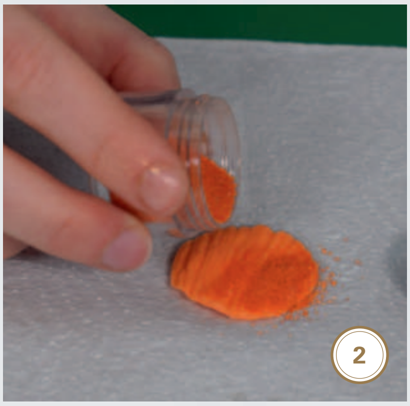
bat cookie cutter
FMM fondant straight frill cutter set 5-8 (jagged edge)
knife
scissors
small rolling pin
icing sugar
ball tool
dresden tool
cocktail sticks
paintbrush
glue brush
paint palette
grip seal bags
kitchen roll/greaseproof paper sheet

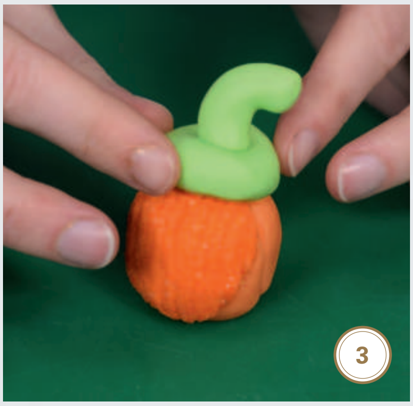
To decorating the pumpkin cupcakes

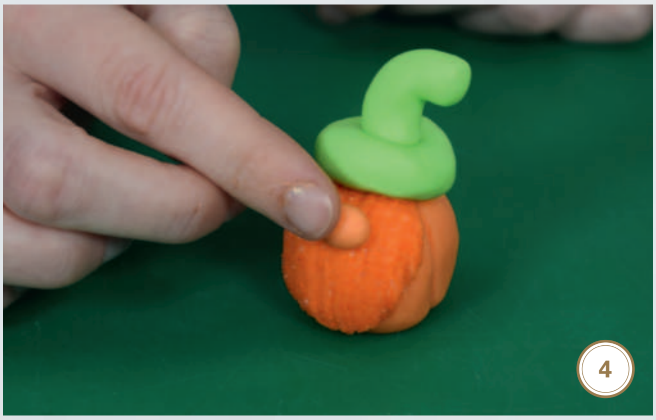
1 Divide the Icing into seven equal pieces. Divide one piece into four. Colour five large pieces of icing with black, red, lime, orange and purple ProGel, leaving one large piece

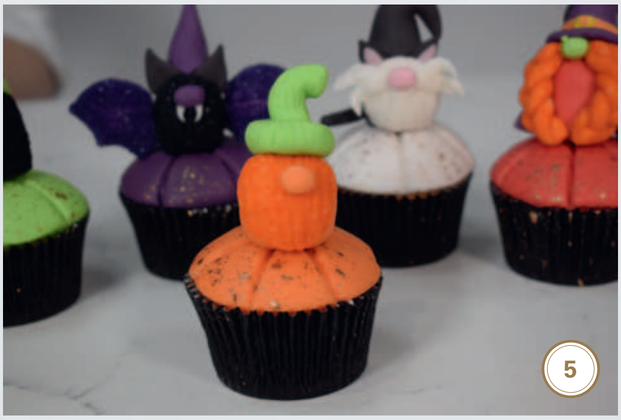
FOR THE PUMPKIN











uncoloured. Colour the four smaller pieces baby pink, yellow, grey and a mix of peach and chestnut to make a flesh tone. Place each colour into a grip seal bag. This can be done 24 hours in advance.

2 Brush a small amount of apricot jam onto each cupcake. Knead the black, red, lime, orange, purple and white icing separately until smooth and pliable. Dust a clean, dry surface with icing sugar and pin out each colour to 5mm (¼in) thick. Cut a circle from each colour using the cutter and attach onto the cupcakes. Smooth over the edges with the palm of your hand.

3 Mix ¼ tsp Tylo Powder into each piece of remaining icing and place back into its grip seal bag. Push an indent into the centre of each cupcake using the ball tool. Score six lines from the outside of the cupcakes inwards towards the centre using the small spine of the dresden tool.

4 Place the cupcakes onto kitchen roll or a sheet of greaseproof paper to protect your worksurface. Load a paintbrush with Dark Gold Metallic Paint and use your forefinger to splatter the Paint onto the cupcakes.

To make the gonks

1 Knead a cherry tomato-sized piece of orange, purple and black icing and shape into smooth round balls. Roll the balls back and forth to elongate and taper slightly to a rounded cone shape. Stand up on the larger base and flatten the top – these will be the bodies for the pumpkin, bat and cat gonks. Repeat with slightly larger pieces of lime, red and black icing. These will be the bodies for the Frankenstein's monster, witch and vampire gonks.

For the pumpkin

1 Score lines up the orange body using the dresden tool to make a pumpkin shape. Take a large pea-sized ball of orange Icing and flatten it between your fingers into a thin oval shape for the beard. Use the small spine of the dresden tool to texture the beard, then place onto a piece of paper or kitchen towel.

2 Brush the beard with a liberal amount of edible glue, then shake over the orange glitter. Tap off any excess then attach the beard to the front of the pumpkin body with edible glue.

3 Flatten a small ball of lime icing just wider than the top of the body to make the base of the stalk hat. Take a smaller ball of lime and roll into a sausage, attach one end to the base of the stalk hat with a slight bend. Texture lines all the way around the sides of the stalk hat using the back of a knife or the dresden tool and attach to the top of the body.

4 Finally, take a small pea size ball of orange icing and roll into an oval shape. Attach onto the beard just underneath the stalk hat for the nose.

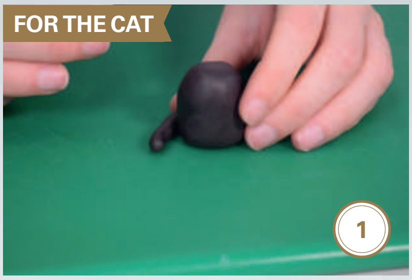
5 Brush the tip of a cocktail stick with edible glue and insert halfway into the pumpkin gonk. Brush the top of the orange pumpkin cupcake with edible glue and sit the gonk on top, securing into place with the cocktail stick.

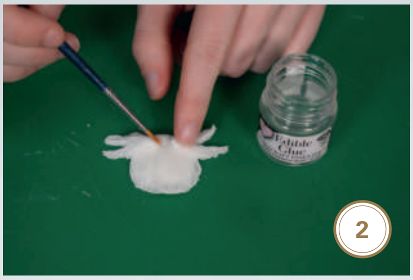
For the cat

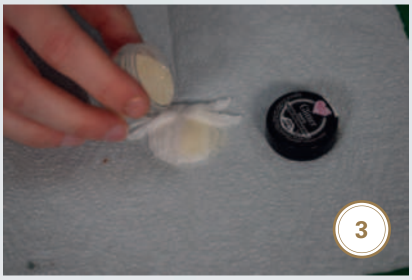
1 Roll a long thin sausage and attach it to the back of the black body for the cat's tail.

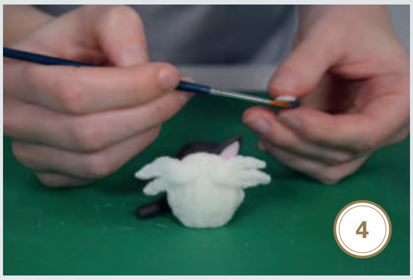
2 Take a large pea size ball of white Icing and flatten it between your fingers into a thin oval shape for the beard. Use the small spine of the dresden tool to texture

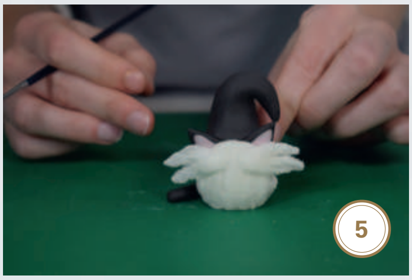
FOR THE CAT

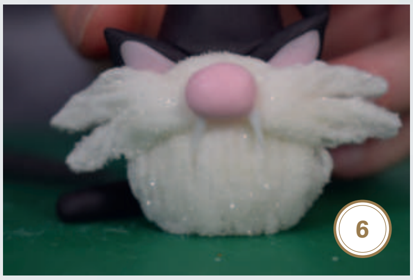


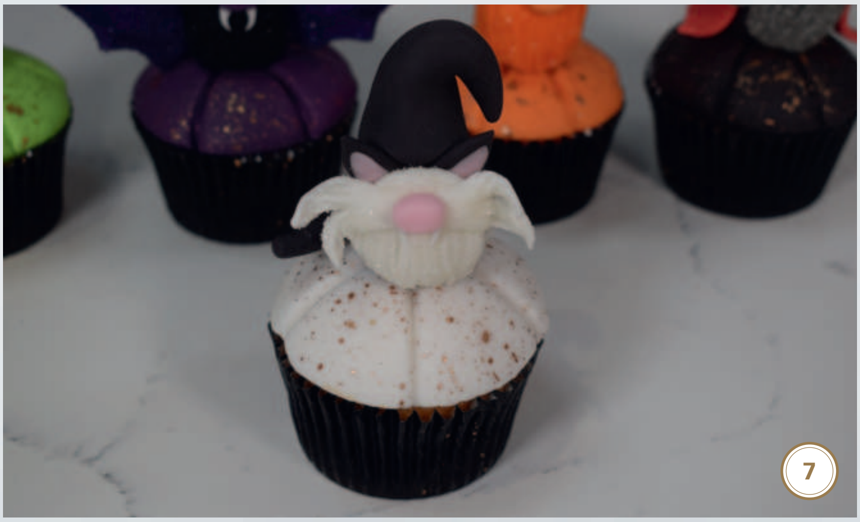












the beard. Take two small pea-sized balls and shape into cones. Cut the points of the cones into two while texturing with the dresden tool and attach onto the beard with edible glue for the whiskers.

3 Place the beard onto a piece of paper or kitchen towel and brush with a liberal amount of edible glue, shake over the white glitter. Tap off any excess then attach the beard to the front of the small black body with edible glue.

4 For the ears, take a pea-sized ball of black Icing and a smaller ball of baby pink icing and cut them in half. Roll each half to a point at one end, flatten gently with your finger and attach the smaller baby pink pieces onto the black. Trim off the bottoms of the ears to make them flat, then attach on top of the body above the beard.

5 Take a cherry tomato size piece of black icing and shape into a long, pointed cone for the hat. Attach on top of the body with edible glue and bend the tip of the hat over.

6 Finally, take a small pea-sized ball of baby pink icing and roll into an oval shape. Attach onto the beard in between the whiskers for the nose. Roll a tiny sausage of white icing tapered at both ends, bend in half and attach underneath the nose for the fangs.

7 Brush the tip of a cocktail stick with edible glue and insert halfway into the cat gonk. Brush the top of the white pumpkin cupcake with edible glue and sit the gonk on top, securing into place with the cocktail stick.

For the bat

1 Roll out the purple icing to 2-3mm thick, cut out a bat shape with the bat cutter. using the knife, cut both wings from the bat. Cut a cocktail stick in half and brush the tips with edible glue, insert halfway into each wing and leave aside to set.

2 Take a large pea-sized ball of black icing and flatten it between your fingers into a thin oval shape for the beard. Use the small spine of the dresden tool to texture the beard. Place the beard onto a piece of paper or kitchen towel and brush with a liberal amount of edible glue, shake over the black glitter. Tap off any excess, then attach the beard to the front of the purple body with edible glue.

3 For the ears, take a large pea-sized ball of black icing, roll into a thick tapered sausage with pointed ends, flatten gently with your finger then cut in half. Pinch the ears at the top to shape, then trim off the bottoms of the ears to make them flat and attach on top of the body above the beard. Take a cherry tomato size piece of purple icing and shape into a pointed cone for the hat. Attach on top of the body, behind the ears with edible glue.

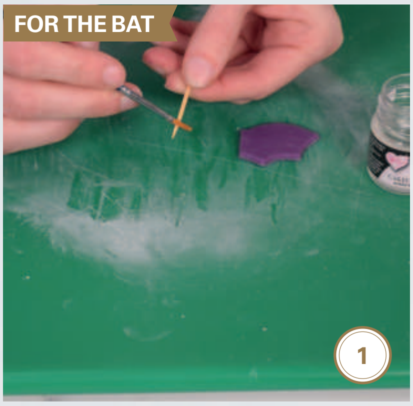
4 Take a small pea size ball of Purple Icing and roll into an oval shape. Attach onto the beard underneath the ears for the nose. Roll a tiny sausage of white icing tapered at both ends, bend in half and attach underneath the nose for the fangs.

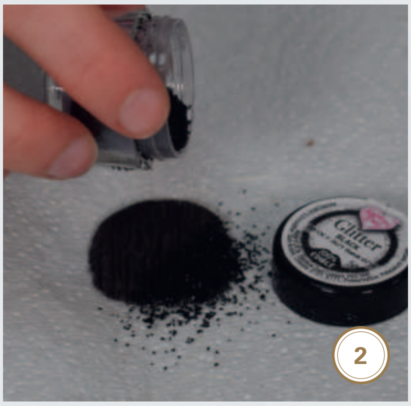
5 Finally, place the wings onto a piece of paper or kitchen towel and brush with a liberal amount of edible glue, then shake over the purple glitter. Tap off any excess, then insert the wings into either side of the body, securing with a little edible glue.

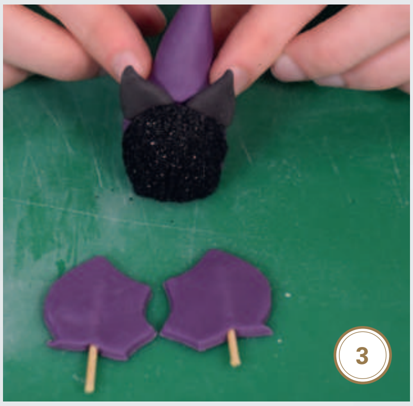
6 Brush the tip of a cocktail stick with edible glue and insert halfway into the bat gonk. Brush the top of the purple pumpkin cupcake with edible glue and sit the gonk on top, securing into place with the cocktail stick.

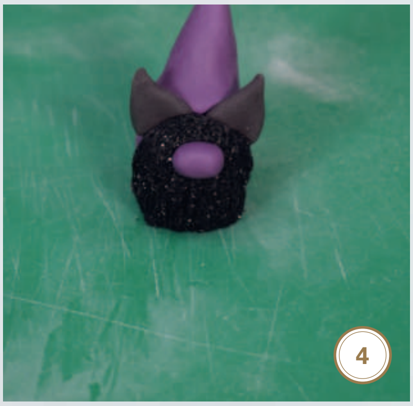
For Frankenstein's monster

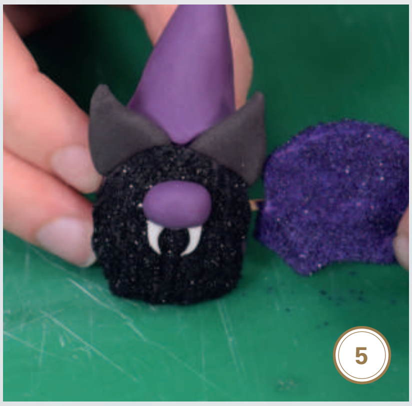
1 Take a cherry tomato-sized piece of lime icing and shape into a long, pointed cone for the hat. Roll out the black icing into a rectangle to 1mm thickness approximately 8cm (3in) long and 4cm (1¾in) deep. Cut along the bottom edge with the FMM jagged edge straight cutter, coat the back with edible glue and wrap around the hat

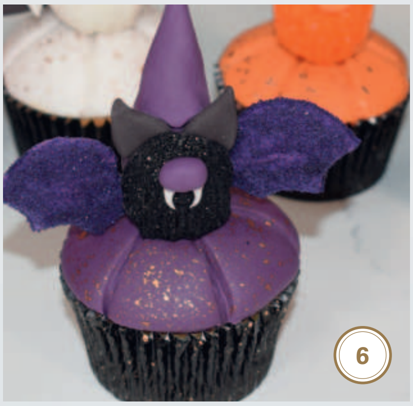




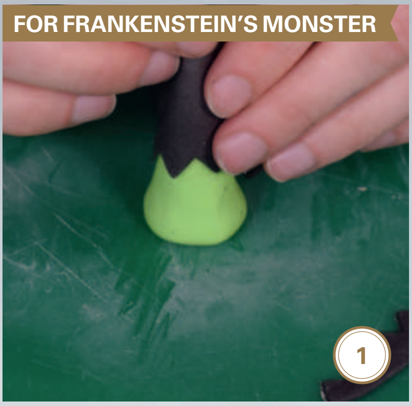








FOR FRANKENSTEIN'S MONSTER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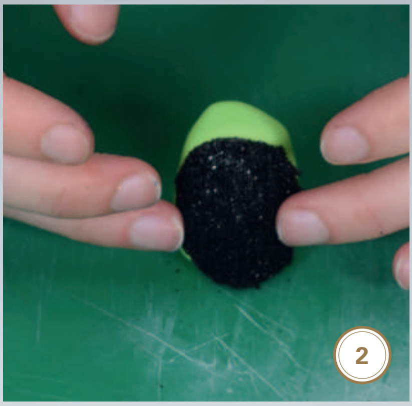
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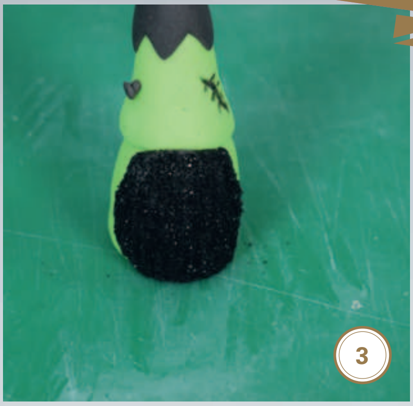
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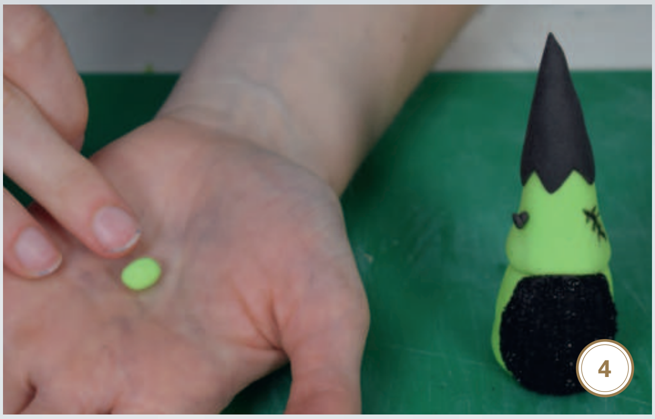
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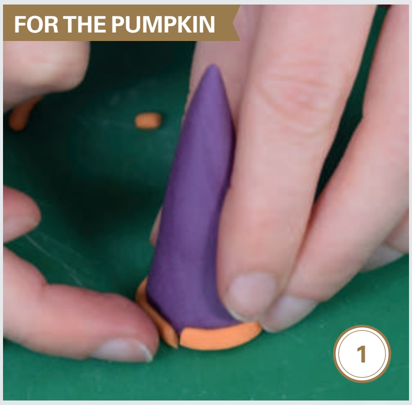
halfway up. Trim away the excess with a knife. Set aside to harden.

2 Take a large pea-sized ball of black icing and flatten it between your fingers into a thin oval shape for the beard. Use the small spine of the dresden tool to texture the beard, then place onto a piece of paper or kitchen towel. Brush the beard with a liberal amount of edible glue then shake over the black glitter. Tap off any excess, then attach the beard to the front of the lime body with edible glue.

FOR THE PUMPKIN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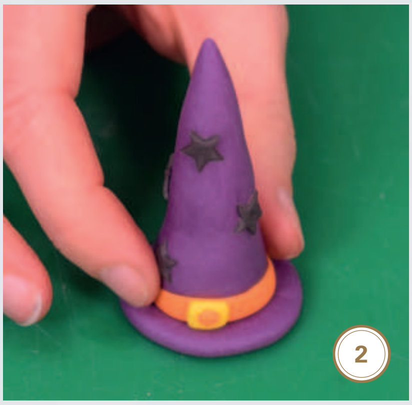
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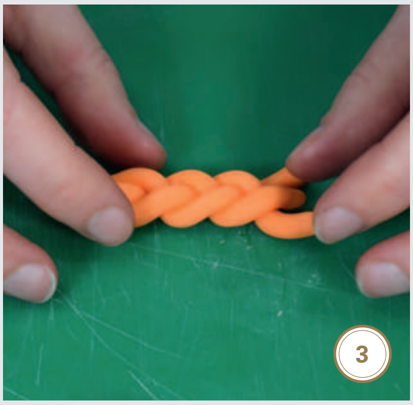
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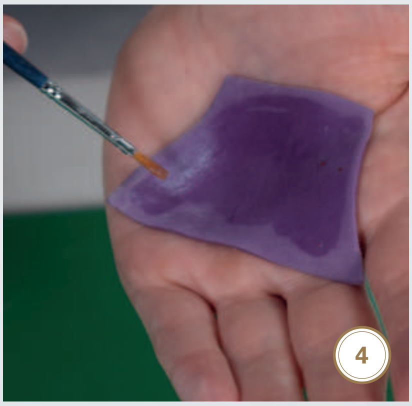
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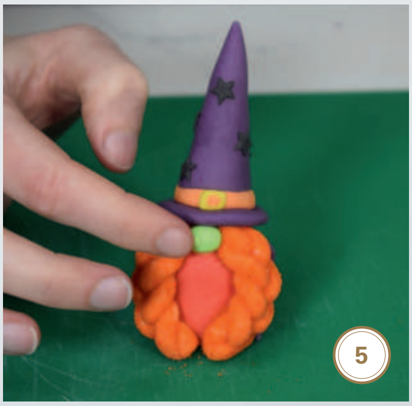
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3 Roll a tiny ball and sausage out of black icing. Flatten the ball and attach it to one end of the sausage to make a bolt, then attach onto the side of the hat. Draw a stitch on the opposite side of the hat using the thick end of the black Cake Craft pen. Attach the hat onto the top of the body.

4 Finally, take a small pea-sized ball of lime icing and roll into an oval shape. Attach onto the beard just underneath the hat for the nose.

5 Brush the tip of a cocktail stick with edible glue and insert halfway into the Frankenstein's monster gonk. Brush the top of the lime pumpkin cupcake with edible glue and sit the gonk on top, securing into place with the cocktail stick.

For the witch

1 Take a cherry tomato sized-piece of purple icing and shape into a long, pointed cone for the hat. Take another large pea size piece of purple and flatten to make the base of the hat. Take a pea-sized amount of orange icing and roll it into a long thin sausage. Brush the bottom of the cone with edible glue and wrap the sausage around the base, pressing and flattening as you go. Trim off the excess at the back of the hat.

2 Take a tiny piece of yellow icing and flatten it gently. Carefully cut out a square shape and attach it onto the orange band on the front of the hat. Repeat with an even smaller piece of orange icing and attach it in the centre of the yellow piece to make the buckle. Roll a small piece of black icing to 1mm thick. Cut out a few mini star shapes with the plunger cutter and attach onto the hat with a little edible glue. Attach the hat onto the hat base.

3 Roll a long, thin sausage of orange icing approximately 15cm (6in) long. Divide into three pieces and line them up next to each other. Pinch them together at the top to secure, then plait them together. Repeat to make a second plait. Hold the plaits up against the red body to gauge the length and trim with a knife if too long. Place both plaits onto a piece of paper or kitchen towel and brush with a liberal amount of edible glue, then shake over the orange glitter. Tap off any excess, then attach to the front of the red body with edible glue.

4 Roll out a piece of purple Icing to 2mm thick. Cut out a trapezium shape that is just taller and wider than the witch's body, brush the back with edible glue and attach to the back of the witch for the cape. Fan out the edges. Attach the hat onto the top of the body.

5 Finally, take a small pea-sized ball of lime icing and roll into an oval shape. Attach just underneath the hat for the nose. Roll another tiny ball of lime and attach it to the top of the nose to make a wart.

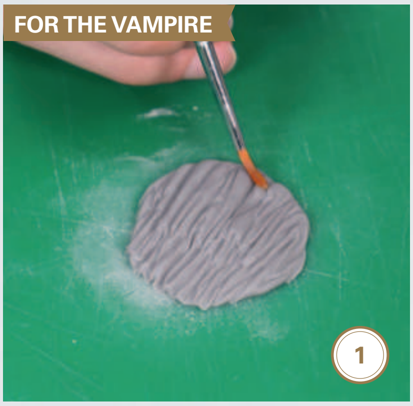
6 Brush the tip of a cocktail stick with edible glue and insert halfway into the witch gonk. Brush the top of the red pumpkin cupcake with edible glue and sit the gonk on top, securing into place with the cocktail stick.

For the vampire

1 Take a large pea-sized ball of grey icing and flatten it between your fingers into a thin oval shape for the beard. Use the small spine of the dresden tool to texture the beard. Take two small pea-sized balls and shape into long cones, texture with the dresden tool and attach onto the beard with edible glue for the moustache.

2 Place the beard onto a piece of paper or kitchen towel and brush with a liberal amount of edible glue, shake over the silver glitter. Tap off any excess, then attach the beard to the front of the larger black body with edible glue.

FOR THE VAMPIRE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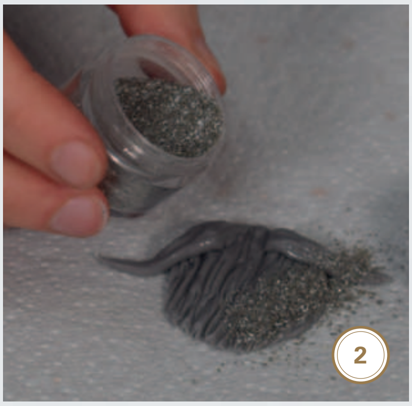
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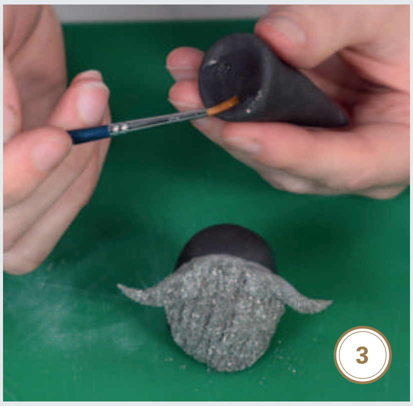
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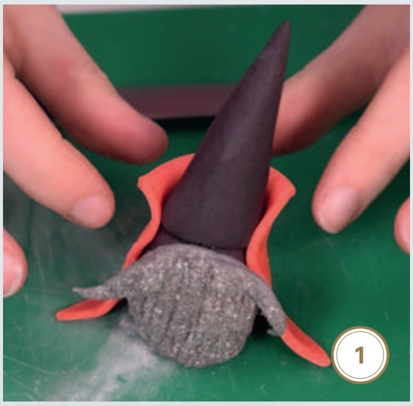
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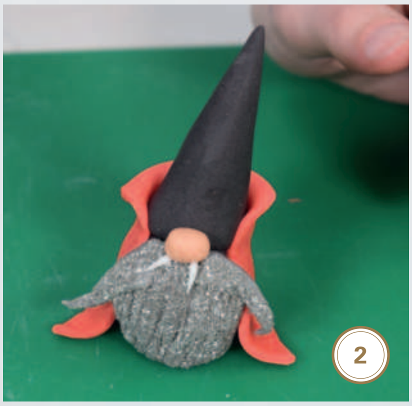
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3 Take a cherry tomato sized-piece of black icing and shape into a long, pointed cone for the hat. Attach on top of the body with Edible Glue.

4 Roll out a piece of red icing to 2mm thick. Cut out a trapezium shape that is taller and wider than the vampire's body, brush the back with edible glue and attach to the back of the vampire for the cape. Fan out the edges and turn over the collar.

5 Finally, take a small pea-sized ball of flesh tone Icing and roll into an oval shape. Attach onto the beard in between the moustache for the nose. Roll a tiny sausage of white icing tapered at both ends, bend in half and attach underneath the nose for the fangs.

6 Brush the tip of a cocktail stick with edible glue and insert halfway into the vampire gonk. Brush the top of the black pumpkin cupcake with edible glue and sit the gonk on top, securing into place with the cocktail stick.

TOP TIPS

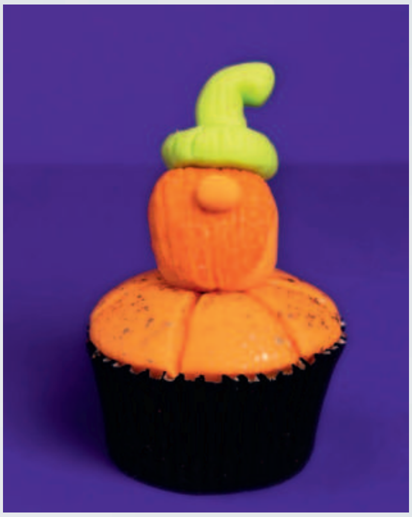
1 Fold the piece of paper or kitchen towel in half and open back out before sprinkling glitter over your decorations. This scores a line down the centre so any excess can easily be tipped back into the pot.

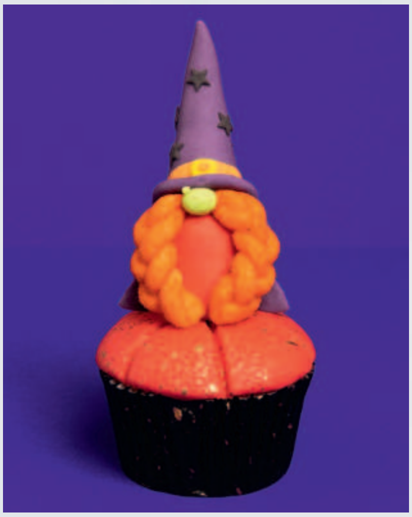
2 Adding ProGel to the Ready to Roll Icing 24 hours before use gives time for the colours to fully develop. Only a small amount of ProGel is needed to achieve a deep colour, so add a little at a time.

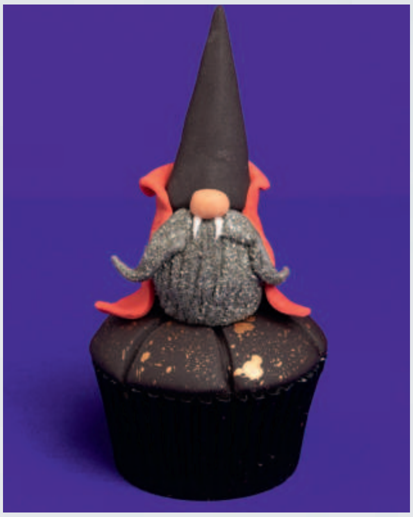
3 Struggling to roll a lump-free sausage? Try using an icing smoother rather than your hands. This will ensure even pressure resulting in a perfectly smooth sausage.

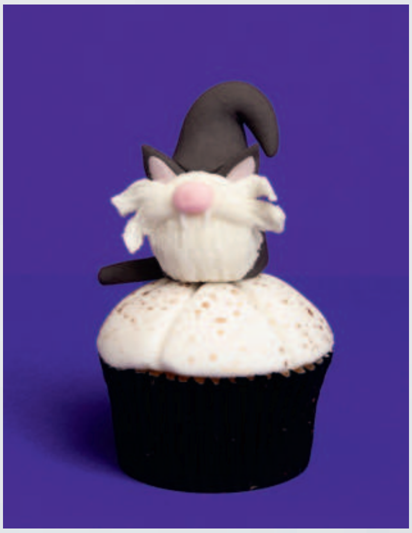
4 Mixing Tylo Powder into the Icing only after covering the cupcakes will ensure a soft eating quality on the sponge and strengthen the remaining Icing, making it the perfect medium for modelling.

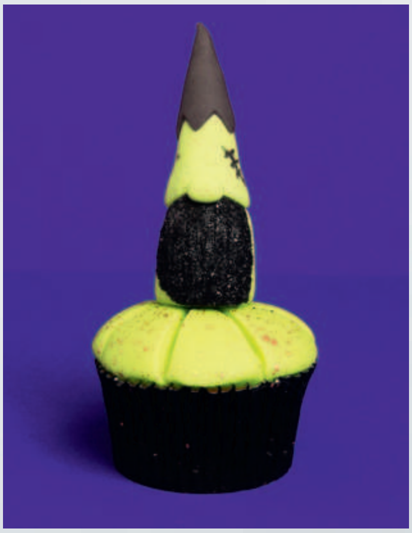
Frances Bell

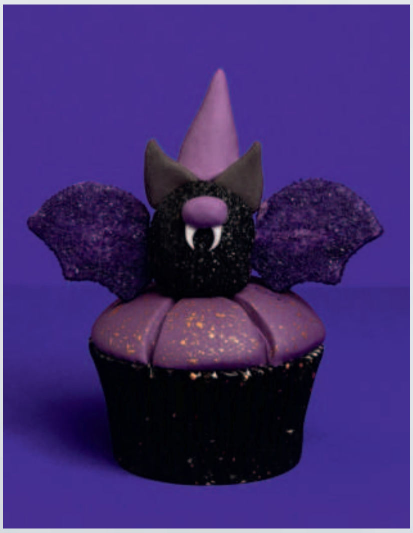












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